New Year's Eve Dinner Menu

2 course $73 | 3 course $91

ENTRÉE

House-made Soup of the Day
warm focaccia, butter

Beef Cheek Croquette
carrot top green salad, carrot ribbons, pomegranate, lemon vinaigrette, truffle aioli

Salt & Pepper Squid *HR (I)*
Mexican red aioli, chorizo and gherkin salsa, pea tendrils, lemon wedge

MAIN

Stuffed Turkey Roulade
parmesan potato pavé, roasted baby vegetables,
sautéed mangetout, cranberry chutney, port wine jus

Steak Frites *H*
250g MSA grain-fed scotch fillet, shoestring fries, frisée salad, sauce Diane

Market Fish *H* (M)
pumpkin purée, polenta fritta, pickled fennel, tomato sugo jam, lemon wedge

Eggplant Parmigiana *V,H*
herbed crumble, herb lemon Israeli cous cous, grilled artichoke

DESSERT

Warm Christmas Pudding *V*
brand crème Anglaise, sour cherry compote, vanilla bean ice cream

Apple & Cinnamon Tart *V,H*
caramel mascarpone Chantilly cream, mixed berry compote, cinnamon crumble

White Chocolate Crème Brûlée *V,H*
fregolotta, fresh berries, smashed wedding crumb, berry sorbet

Sticky Date Pudding *V,H*
salted caramel sauce, chocolate crumb, vanilla ice cream

V Vegetarian | H Halal | HR Halal on Request | **Seafood Origin** (A) Australian | (I) Imported | (M) Mixed