

# New Years Eve

ON CLUB DECK

## CANAPÉ

Chef's selection of classic canapés

## STARTER

### BURRATA

heirloom tomatoes, artisan bread & basil oil (V)(H)

## ENTREE

*vegetarian option available*

### PAN SEARED AUSTRALIAN SCALLOPS

citrus vinaigrette, fresh chilli & herbs (GF)(H)(MSC)

## MAIN

*select one*

*vegetarian option available*

### GRILLED BARRAMUNDI

paris mash, seasonal greens & lemon beurre blanc (GF)(H)(MSC)

### SEA & PASTURE

beef tenderloin, Australian King prawns, potato rosette, beans, vine ripened tomato truss & garlic butter (GF)(MSC)

## DESSERT

CELEBRATION TRIO OF DESSERTS (V)(H)

**This is a sample menu only**

(VG) Vegan (V) Vegetarian (GF) Gluten Free (DF) Dairy Free (H) Halal (MSC) Sustainably Sourced

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.