

NEW YEARS EVE MENU 2023

COLD SELECTION

- Seven veg salad VE / GF / NF
Spiced cauliflower, chickpea, sweet potato & spinach VE / GF / NF
Grilled asparagus, shallots & marinated fetta V / GF / NF
Dry aged beef sirloin, gin & horseradish dressing GF / DF / NF
Fresh Australian oysters, native finger lime vinaigrette GF / DF / NF
Smoked salmon carpaccio, wasabi & ponzu dressing
Stuffed jalapeno peppers, avocado crema V / NF

HOT SELECTION

- Chicken prosciutto & mushroom ballotine, ouzo scarpariello sauce GF / NF
W.A rock lobster tails, Shark Bay clams, creamy champagne dill sauce GF / NF
Kleftiko lamb shoulder, onion & olive red wine jus GF / DF / NF
Charred vegetable & spiced tempeh pearl cous cous VE / NF
Pumpkin & pistachio cannelloni V
Roast garlic potatoes, caramelised baby carrots, lemon roasted fennel VE / GF / NF

DESSERT

- Drunken fruit salad
Cheese board: selection of cheeses, paté, quince, dried fruits & crackers
Pistachio vodka & strawberry tartelette GF
Traditional tiramisu cake V / NF
Port glazed figs, mascarpone chantilly cream, Australian Bush honey
Black forest les chouchous
Champagne & strawberries

Dietary: V - Vegetarian / VE - Vegan / DF - Dairy Free
NF - Nut-free / GF - Gluten free

** Please note that the menu items are subject to change without notice**