

## new years eve

4 course set menu for \$90 per person.

### amuse bouche

chef's choice

### to begin (choice of)

crispy pork belly, roasted cauliflower pureé, nam jim slaw, port wine jus \*gf, nf

tequila ginger garlic chilli prawns, avocado cucumber salsa,  
crispy corn tortilla \*df, gf, nf

goats cheese gnocchi, pea pureé, parmesan crisp \*nf, v

seasonal vegetables, romesco sauce, bocconcini, toasted almonds \*v

### to savour (choice of)

piri piri lamb mini roast, tomato, mint, labneh, vegetables, potato anchovy gratin \*gf, nf,

wild mushroom risotto, arborio rice, parmesan, shallots, herbs \*gf, nf, v

eye fillet with garlic butter, potato croquettes, seasonal vegetables, mushrooms,  
red wine jus \*nf

market fish of the day, sauce florentine, mango & strawberry salsa, black rice \*gf

### something sweet (choice of)

eton mess with berries \*v, nf

classic creme brûlée, rhubarb & ginger crème brûlée, biscotti \*v

french lemon meringue pie, lemon sorbet, italian meringue \*nf, v

dark chocolate fondant, valrhona chocolate, berries, vanilla ice cream \*v, nf

### to finish

petit four - chef's choice

v – vegetarian, vn – vegan, gf – gluten free, nf – nut free, df – dairy free.

All dietary requirements will be catered for through prior arrangement.  
Menu items are subject to seasonal changes.