

A decorative graphic for a New Year's Eve dinner menu. At the top center, the words "New Year's Eve" are written in a large, elegant, gold-colored cursive font. This text is set against a circular background of fine gold dots. To the left of this central circle is a gold sun with a human-like face, and to the right is a gold crescent moon with a human-like profile and four gold stars. Below these elements are several vertical and curved lines of gold dots, some ending in small gold teardrop shapes. The entire graphic is set against a white background.

New Year's Eve

Dinner

\$199 per person

Snacks

Smoked Tasmanian salmon, crème fraîche, caviar and blinis

Cow's milk stracciatella, marinated Coopers Shoot heirloom tomatoes, aged balsamic and basil cress

Ballina king prawns, citrus and coriander and textures of sweetcorn

Entrée

Hervey Bay scallop carpaccio
cauliflower textures, yuzu and ginger and freshly shucked oysters

Main course

Slow roasted Rangers Valley beef rossini
pomme anna, wilted spinach, bone marrow, port wine and truffle jus

Dessert

Valrhona grand cru chocolate dome
forest berries, chocolate crumble, and berries crémeux

To finish

Petit fours
Tea and coffee



We're cash-free! As part of our Mindfully Safe heightened hygiene measures, please note we no longer accept cash as payment. Debit and all major credit cards remain very welcome. 15% surcharge applies on Sundays and public holidays. No split bills.



New Year's Eve

Vegetarian Dinner

\$150 per person

Snacks

Smoked eggplant, dukkah and blinis

Cow's milk stracciatella, marinated heirloom tomatoes, aged balsamic and basil cress

Roasted mushroom tartlet and crispy kale

Entrée

Sweet potato and fermented garlic agnolottis
macadamia beurre noisette, radish and chervil

Main course

Slow roasted cauliflower rossini
pomme anna, wilted spinach, grilled leek, warm shallot and truffle sauce

Dessert

Valrhona grand cru chocolate dome
forest berries, chocolate crumble and berries crèmeux

To finish

Petit fours
Tea and coffee



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New Year's Eve

Vegan Dinner

\$150 per person

Snacks

Smoked eggplant, dukkah, grilled zucchini
Marinated heirloom tomatoes, aged balsamic, puffed rice, basil cress
Roasted mushroom tartlet, crispy kale

Entrée

Sweet potato and fermented garlic
kohlraabi, pickled macadamia, radish and chervil

Main course

Slow roasted cauliflower rossini
wilted spinach, grilled leek, warm shallot and truffle vinaigrette

Dessert

Valrhona grand cru chocolate dome
forrest berries, chocolate crumble and Davidson plum sorbet

To finish

Petit fours
Tea and coffee



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New Year's Eve

little Ones' Dinner

Child \$65 (5-13y) • Child under 4y free

Entrée

Classic

chicken Caesar salad, croutons and parmesan

or

Fussy

prawn cocktail, grapefruit and cherry tomatoes

Main

Crackling crumbed free-range chicken fillet
mash potato and roasted baby carrots

or

Fisherman's grilled salmon fillet
buttered broccolini and tartar sauce

Dessert

Count down vanilla crème brûlée
berries and almond madeleine

or

Sparkling ice cream cup
chocolate brownie, vanilla ice cream, chocolate sauce and sprinkles



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