



2021 New Year's Menu

Entree

Arancini Balls

Sun Dried Tomato, Spinach and Parmesan with a roast beetroot hummus (VO, GFO)

Grilled Halloumi

Tossed through a Mediterranean tapenade, rocket, and orange salad (VO, GFO)

Akoya Oysters

Albany Akoya Oysters ceviche, served on chiffonade lettuce, spanish onion and fresh chilli (GFO)

Chicken Wings

Boned Chicken Wings, cooked in a sticky garlic butter glaze and crispy rice noodles (GFO)

Bruschetta

fresh tomato, basil, Feta, and Avocado, served on thick sliced Vienna bread, drizzled with a garlic and balsamic vinaigrette (VO, GFO)

Mains

Tasmanian Salmon

Pan fried Served on a mixed potato salad finished with Poached Prawns (GFO)

Harissa Cauliflower

Sous-vide Harissa Cauliflower Steak, served on a roasted vegetable salad and finished with a Lime and Mint Yoghurt (VO, GFO)

Pitch Black Porterhouse

10oz of Prime Black Angus Porterhouse, Tender and juicy, chargrilled to your liking and served with Potato and Parsnip Puree, Seasonal Greens and a Red Wine Jus (GFO)

Stuffed Chicken

WA Chicken Breast filled with roasted Capsicum, Cabbage and Parmesan, served on Sweet Potato Mash and Seasonal Greens, finished with a creamy Mustard Sauce. (GFO)

Moroccan Lamb Rack

Marinated and Sous Vide to Pink, served on a Vegetable and Dried Fruit Cous-Cous, finished with a Roast Beetroot Hummus and mint yoghurt (GFO)



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Desserts

Panna cotta

A delicate sweet, smooth dessert, an elegant and perfect treat at the end of a meal.
Served topped with mixed berry compote and cream

Chocolate Brownie

Warmed to perfection so that the chocolate ganache melts slowly, soaking into the brownie.
Served with Ice cream

Sticky date Pudding

An intense sponge cake made with chopped dates that is topped with a butterscotch sauce and dried fruit.
Served with Ice cream

Trio Sorbet Bowl

Fresh Albany Sorbet, of Strawberry; Passionfruit; and Orange & Mango. Finished with freeze dried fruit crumble

HAVE A DESSERT TO SHARE FOR ONLY \$16 OR
GET 2 FOR \$28