



NYE 2022

ENTREE

ALBANY SCALLOPS GFO

Ceviche Style Scallops with an Aviation Gin, Chilli and Mango Salsa

PORK BELLY GFO

On a Roma Tomato and Bocconcini Salad with Chimichurri

ARANCINI GFO VGO

Pumpkin Arancini with Beetroot Hummus

MAIN

BEEF SIRLOIN

With Red Wine Jus, Beef and Jalapeno Croquettes, Poached Prawns

PORK RIB EYE

With Sweet Potato Mash and a Seeded Mustard Sauce

STUFFED CHICKEN GFO

With Potato Gratin and a Tomato and Capsicum Sauce

MUSHROOM RAGOUT GFO VGO

Rich Wild Mushroom Ragout, with Fried Polenta and Steamed Seasonal Greens

DESSERT

CHOCOLATE CHEESECAKE TART

With Handasyde Strawberries, Hazelnut Crumble, Strawberry Sorbet

RED VELVET MUD CAKE

With Chocolate Ganache, Served with Ice Cream

PANNA COTTA GFO

With Mango and Passionfruit Compote, Toasted Coconut and Passionfruit Sorbet

Vegan Option Available