

# MENU NYE<sup>23</sup>

## TO START for the table

Focaccia, Confit Garlic & Slow-roasted Tomatoes (V)(GF Available)

Oysters, Yuzu Honey & Eschallots (GF)

**Add:** 30gm Polanco Caviar served with Hash Brown **(+\$120)**

## STARTER choose 1

Kingfish & Scallops Aguachile with Tostada & Avocado (GF Available)

Gnocchi, Goats Curd, Honey-roasted Pumpkin, Burnt Butter with Pine Nuts & Sage (V)

Twice Cooked Lamb Ribs, Salsa Verde & Hazelnut Crumbs

Slow-roasted Peppers stuffed with Pearl Cous Cous Tabouleh & Sambal Pepitas (V)

## MAINS choose 1

Wagyu Striploin MB5, Portobello & Fried Onions (GF)

Seafood Pasta with Creamy Tomyum-style Sauce (Vegetarian & GF Available)

Pan Fried Murray Cod, Charred Greens Salsa & Heirloom Tomatoes (GF)

Whole Lobster with Red Curry, Burnt Butter served with Roti **(+\$99)**

## DESSERT choose 1

Chocolate Mousse with Whipped Cream & Honeycomb

Apple Streudels, Vanilla Crumb & Coconut Ice Cream

For The Table: Assorted Petite Four (V)

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## KIDS 6-9PM choose 1 main + dessert

Steak & Chips

Fish & Chips or Pan-fried Fish with Steamed Vegetables

Spaghetti Bolognese with Pecorino

Choose Cheesecake, Choc Mousse or selection of Gelato