

NYE 2024 MENU

EMPIRE LOUNGE

4 COURSE DELUXE MENU

\$250 PP (6-9PM)

\$350 PP (9:30PM-12:30AM)

3-HOUR SEATING TIME PER RESERVATION

ON ARRIVAL

GAZPACHO

PARMESAN TUILES, HERBS

APPELLATION OYSTERS

APPLE MIGNONETTE GRANITA,
FINGER LIME, CHIVES, LEMON

ENTRÉE (CHOOSE ONE)

CRUMB PRAWN

TARTARE SAUCE, LEMON, HERBS

ZUCCHINI FLOWER (V)

ZUCCHINI FLOWER, GUACAMOLE,
TOMATO SALSA

MAINS (CHOOSE ONE)

MARKET FISH

PAN ROASTED SNAPPER, SAGE BEURRE
NOISETTE, FENNEL, SAUCE GRIBICHE,
HERB OIL, PEAS PUREE, CHARRED LEMON,
HERBS (GF)

STRIPLOIN MB 7+ 250 GM

CHARRED SEASONAL VEGS/MASH,
HERB BUTTER, REDWINE JUS, MIZUNA

SIDES TO SHARE (CHOOSE ONE)

SEASONAL GREENS (VG/GF)

HONEY LEMON DRESSING,
TOASTED PUMPKIN SEEDS

SHOESTRING CHIPS

TRUFFLE, PARMESAN

DESSERT (CHOOSE ONE)

APPLE RHUBARB CRUMBLE

CINNAMON, APPLE, RHUBARB COMPOTE,
SWEET TART, BUTTER CRUMBLE, FRUITS,
FLOWER (V), ICE CREAM

RASPBERRY CHOCOLATE FONDANT

PISTACHIO ICE CREAM, BERRY COULIS,
CHOCOLATE CRUMB, ICING, FRUITS

CRÊPE SUZETTE

CLASSIC CRÊPES IN A BUTTERY ORANGE
SAUCE, FLAMBÉE WITH GRAND MARNIER

KIDS MENU (50)

TO START

POTATO CROQUETTE

MAINS (CHOOSE ONE)

CHICKEN SCHNITZEL,
PARMESAN, CHIPS

FISH FINGER & CHIPS

GRILLED STEAK, VEGES,
MASH, SALAD

SPAGHETTI, TOMATO SAUCE,
PARMESAN (V) (GF AVAILABLE)

DESSERT

BANANA SPLIT, ICE CREAM,
TOPPINGS

UPGRADE ADD ON: LOBSTER \$\$\$ MP

*PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS
VEGETARIAN (V) VEGAN (VG) GLUTEN FREE (GF) DAIRY FREE (DF)