

New Year's Eve 2019

Adult, 18 years and over, including welcome cocktail \$142
Child, under 12 years \$45

HOT

Roulade of fillet mignon with mushroom duxelle, mini Yorkshire puddings and onion jus
Orange & honey glazed Shanghai chicken & Asian greens (gf)
Rosemary & balsamic glazed leg of lamb with honeyed carrots and minted pea purée (gf)
Potatoes gratin Dauphinoise (v)
Panache of seasonal vegetables (v)

COLD

Cold ham off the bone, with cornichons, Piccailly & mustards
Quinoa, roasted beetroot, pepitas & avocado salad (vegan)
Rocket, pear & blue cheese salad (v)
Green garden salad with balsamic dressing (v)
Salad of cherry tomatoes, torn basil, black olives, cucumber & fetta
Fresh bread rolls with butter (v)

SEAFOOD

Freshly shucked Coffin Bay oysters (gf) (df) with wakame, horseradish cream & flavoured balsamic vinegars
Locally caught tiger prawns with lemon wedges & cocktail sauce (gf) (df)
Moreton Bay bugs (gf) (df)
Smoked salmon with cream cheese and dill (gf)

DESSERTS

Passionfruit slice with champagne jelly
Salted egg tart with custard
Strawberry pavlova roulade with fresh berries (gf)
Chef's selection of truffles
Tropical fruit fondue with dark chocolate & white chocolate dipping sauces (gf)

CHEESES

Roaring 40s Blue, South Cape camembert, Surprise Bay smoked cheddar
Falwasser crackers, dried fruit and quince paste

Menu subject to change