

NEW YEARS EVE 2024



\$195 per person - Shared Menu

Sonoma Bakery Country Sourdough, Pepe Saya Butter

SNACKS

Appellation Oysters, sparkling rose, finger lime
Abrolhos Island Scallops, creme fraiche, pickled desert lime
Smoked Jervis Bay mussels, macadamia cream, salted chilli
Yellowfin tuna tartare, sesame, nori crackers GF DF

ENTREE

Poached King Prawns, heirloom tomato, blood lime GF DF
Bay Lobster Ravioli, sweet corn, fermented chilli

MAIN

Little Joe's MBS 4+ Sirloin, Bordelaise Sauce GF
Condabilla Murray Cod, smoked macadamia, woodfired greens GF DF

SIDES

Baby potatoes, herb butter V
Baby Cos salad, lemon aspen vinaigrette GF DF V

DESSERT

Passionfruit Parfait, lemon myrtle cream, torched meringue GF
Wattlemisu- Daintree Estate Dark Chocolate, macadamia sponge, wattleseed cream GF

