NYE MENU 3 COURSES

$120 PER PERSON

ENTREE

Pan seared scallops (4pc)
prawns, bacon ,capcicum, lobster bisque

Tartare de beef with Quail Egg
Hand cut eye fillets, mixed with condiment served with baguette

12 Escargots
Home Made Receipt, garlic, white wine, butter sauce
baguette slices

MAIN

Tournedos Rossini
Eye Fillets 200g (duck liver Parfait on top)
Paris mash and Madeira sauce

Lamb Backstrap
Pumpkin Gnocchi,
blue cheese sauce Walnut crumbles

Blue Eye Cod fillet
Celeriac puree, asparagus and Lobster bisque sauce

Vegetarian Gnocchi
mushroom, asparagus, cherry tomato
parmesan and creamy sauce

DESSERT

Apple tarte tatin
Vanilla ice cream

Cointreau Cream brullée

Affogato
ice cream, expresso and Frangelico