



NEW YEAR'S EVE MENU

R 1850

Welcome drink included

FOR THE TABLE

Wood fired bread, house sourdough

Roast garlic & olive oil bread dip, herbs,
aged balsamic, parmesan

AMUSE

Oyster on the half shell

Preserved lemon mignonette

STARTERS

Blackened shell on prawns

Roast garlic, chilli, olive oil, parsley, lemon

or

Skillet seared baby squid

Citrus verde, charred lemon

or

Wood fired chicken

Green olives, herbs, preserved lemon

or

Stuffed tempura zucchini blossoms (V)

Goat's cheese, citrus truffle, honey

MAINS

Coal roast crayfish

Parsley, lemon, garlic butter, fries

or

Roast fillet of sea bass

Olives, tomato, roast baby fennel, baby new potatoes

or

Chef's cut

Sea salt, fries

or

Crispy lamb cutlets

Rosemary, sea salt, baby new potatoes

or

Pork belly

Roast apple, apple purée

or

Fire roast squash

Wilted greens, candied walnuts, feta

DESSERTS

White chocolate mousse

Poppy seed crumble, lemon curd

or

Chocolate tart

Roast hazelnuts, yoghurt ice cream

or

Crème brûlée

Berry compote, chocolate cake

PETIT FOURS

Handcrafted chocolates