



TABLE D'HOTE

STARTERS

♠ Wood oven garlic pizza (V)

confit garlic, mozzarella, fresh herbs

♠ Dips plate (V)

three house made vegetarian dips, grilled pita

♠ 1/2 doz natural oysters

SALADS

♠ Crispy beef bowl (GF/DF)

marinated beef, cucumber, chilli, coriander, palm sugar, rice noodles, lime dressing

OR

♠ Hoi sin pork bowl (GF)

fried pork belly pieces, crispy slaw, snow peas, baby corn, red capsicum, spring onions, bean sprouts, hoi sin dressing

MAINS

♠ Miso Salmon (GF/DF)

pan seared salmon fillet, soba noodles, julienne vegetables, miso broth, chilli oil, fragrant herbs

OR

♠ Chicken breast (GF)

pan fried chicken breast, semi dried tomato pesto, roasted red peppers, spinach, chat potatoes, kalamata olives

OR

♠ Lamb rump (GF)

sous vide lamb rump, grilled parmesan polenta, caponata, green beans, sticky balsamic

DESSERT

♠ Lemon curd tart

sweet shortbread shell, tangy lemon curd, berry coulis, raspberry white chocolate chards, meringue drops

OR

♠ Sticky date pudding

warm sticky date pudding, caramel sauce, double cream, vanilla bean ice cream



\$120pp includes a glass of Lois Blanc de Blancs on arrival

NYE
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