
NEW YEAR'S EVE MENU

\$110 PER PERSON

SNACKS ON ARRIVAL

Half shell scallops, miso & wattleseed butter, finger lime (gf) (2 each)

Wood fired flatbread, anchovy, chicken skin, chives (df)

SELECT ONE SMALL

Stracciatella, asparagus, fermented capsicum butter, hazelnuts (gf, v, n)

Chicken rillette, bread & butter pickles, herbs, crudité (gf, df)

Raw kingfish, miso glazed pineapple, pickled seaweed, soy mirin dressing (gf, df)

SELECT ONE BIG

Harissa glazed sweet potato, cashew cream, green lentils, pickled onion, chermoula (gf, df, vg, n)

Roasted John Dory, creamed corn, nori butter, bbq pencil leeks (gf)

Lamb rack, smashed peas, roasted turnips, broad bean salsa verde (gf)

SIDES

Crispy potatoes, chicken fat, rosemary salt (gf, df)

Butter lettuce, sherry vinaigrette (gf, df, vg)

SELECT ONE DESSERT

Basque cheesecake, strawberry sorbet, balsamic strawberries (gf, v)

Coconut sorbet, miso glazed pineapple, lime leaf caramel, peanut praline (gf, df, vg, n)

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

Please advise of dietary requirements at least 7 days prior to your booking.

Bookings are essential and pre-payment is required.

Please note this package is sold on a no refund or exchange basis.

*Special event booking fee applies.

NEW YEAR'S EVE VEGAN MENU

\$90 PER PERSON

SNACKS ON ARRIVAL

Betel leaf, salt & pepper tofu, peanut sauce (df, vg, n)

Flatbread, confit leeks, mushroom ketchup, fried enoki (df, vg)

SMALL

Macadamia cheese, asparagus, fermented capsicum, toasted buckwheat (gf, df, vg, n)

BIG

Harissa glazed sweet potato, cashew cream, green lentils, pickled onion,
chermoula (gf, df, vg, n)

SIDES

Roasted garlic & rosemary potatoes (vg)

Cos, marinated zucchini, eschallots, citrus dressing, pangrattato (gf, df, vg)

DESSERT

Coconut sorbet, roasted pineapple, lemongrass & ginger granita, mango salsa (gf, df, vg)

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NEW YEAR'S EVE BEVERAGE PACKAGE

\$70 PER PERSON | 2 HOUR PACKAGE

BEER

POTS

- Two Birds summer ale 5%
- Young Henry's natural lager 4.2%
- Stomping Ground 'Laneway' lager 4.7%
- Stomping Ground 'Passionfruit Smash' sour 4.2%
- Exit 'Saisons In The Abyss' farmhouse ale 6.2%
- Twø Bays 'Ball Park Bloom' Belgian witbier 4.8%
- Stomping Ground 'Gipps St.' pale ale 5.2%
- Bridge Road 'Beechworth' pale ale 4.8%
- Bodriggy 'Speccy Juice' session IPA 3.5%
- Fixation 'Little Ray' hazy IPA 5.2%
- Co-Conspirators 'The Safecracker' hazy IPA 6%

WINE

SPARKLING

NV Cape Jaffa, Pinot Noir, Chardonnay, Limestone Coast, SA

WHITE

- 2019 Blind Corner 'Blanc', Chenin Blanc, Sauvignon Blanc, Margaret River, WA
- 2020 Quealy 'Mandi', Pinot Grigio, Mildura, VIC
- 2020 Quealy 'Fruliano', Mornington Peninsula, VIC

ORANGE

2019 Sparrow & Vine 'Rosé', Sangiovese, King Valley, VIC

ROSÉ

2019 Sparrow & Vine 'Rosé', Sangiovese, King Valley, VIC

RED

- 2019 Cape Jaffa, Shiraz, Limestone Coast, SA
- 2018 Blind Corner 'Rouge', Cabernet Sauvignon, Merlot, Shiraz, Margaret River, WA

SPIRITS

SINGLE SERVES & MIXER

- Havana Club Añejo 3 Años rum
- Wyborowa vodka
- Beefeater gin
- El Jimador Blanco tequila
- Old Forester bourbon
- Chivas Regal 12yo whisky

2 hour package, available on both sittings.
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