
NEW YEAR'S EVE MENU

\$105 PER PERSON

SNACKS

Lamb kofta, preserved lemon, sabz (df)

Goats curd mille-feuille, sumac, dukkah (v)

SELECT ONE SMALL

Burrata, watermelon & strawberry gazpacho, pickled melon rind, sumac (gf, v)

Salmon crudo, mango mole, chilli, chive oil (gf, df)

Smoked chicken liver parfait, mille-feuille, passionfruit jam, hazelnut (n)

SELECT ONE BIG

Harissa glazed eggplant, tomato & marjoram cous cous, pepita dukkah (df, vg, n)

Spanish mackerel, peas, grilled cos lettuce, zucchini flower (gf)

Roasted Provenir sirloin, braised short rib, burnt onion, baby carrots, horseradish (gf)

SIDES TO SHARE

Crispy herb garlic chat potatoes, rosemary salt (v)

Baby cos lettuce, shaved eschalot, green goddess dressing (gf, v)

DESSERTS TO SHARE

Lemon curd tart, pink peppercorn meringue (v)

White chocolate mousse, white soy ice cream, roasted peach, smoked macadamia (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.

VEGAN W Y R S EV M NU

\$95 PER SON

SNACK

Burnt leek, macadamia cheese, quinoa cracker (vg, gf, n)

Tomato tartare, black olive, buckwheat crisp (vg, gf)

SMAL

Eggplant babaganoush, broad bean masabacha, Ducks dukkah, coal oil (vg, gf)

BIG

Grilled & pickled heritage carrots, raw peas, hazelnut granola, coconut labneh, buckwheat (vg, gf, n)

SIDE TO HAR

Sumac roasted cauli ower, curry leaves, beetroot & coconut yoghurt (vg)

DES RT

Molasses roasted apricots, cardamom sorbet, curry spices (vg, gf)

GF: LUTEN R DF: AI Y RE V: G TARI NV : EGA : CONT I S U

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NEW YEAR'S EVE BEVERAGE PACKAGE

\$75 PER PERSON | 2 HOUR PACKAGE

BEER

SCHOONERS | CANS

Young Henry's natural lager 4.2%

Young Henrys 'Stayer' lager 3.5%

Stomping Ground 'Gipps St' Pale Ale 5.2%

WINE

SPARKLING

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

NV La Gioiosa DOC, Prosecco, Veneto, IT

WHITE

2019 Cape Jaffa 'En Soleil', Pinot Gris, Limestone Coast, SA

2020 Blind Corner 'Blanc', Sauvignon Blanc, Chenin Blanc, Margaret River, WA

2020 Quealy 'Mandi', Pinot Grigio, Mildura, VIC

2017 Inkwel 'Blonde on Blonde', Viognier, McLaren Vale, SA

ORANGE

2020 M&J Becker 'Amber', Pinot Gris, Tumbarumba, NSW

ROSÉ

2021 Thousand Candles 'Gathering Fields' Rosé, Pinot Noir, Shiraz, Yarra Valley, VIC

2020 Walsh & Sons 'Remi', Grenache, Syrah, Margaret River, WA

RED

2019 Cape Jaffa, Shiraz, Limestone Coast, SA

2018 Inkwel 'Road to Joy', Shiraz, Primitivo+, McLaren Vale, SA

2019 Inkwel 'Reckoner', Cabernet Sauvignon, Shiraz, McLaren Vale, SA

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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