
NEW YEAR'S EVE MENU

FIRST SITTING | \$90 PER PERSON

SNACKS ON ARRIVAL

Potato hash brown, macadamia, trout caviar, burnt chive (gf, df, n)

Whipped ricotta, sourdough crostini, pickled melon (v)

SMALLS TO SHARE

Beets, herb tahini, smoked tomato, hemp seeds (v, vg, gf, df)

Venison tataki, seaweed tapenade, miso butter, pickles (gf)

SELECT ONE BIG

Porchetta, blackened peppers, sweet onions, fennel, herbs, hazelnuts (gf, df, n)

Spanner crab risotto, celeriac, preserved lemon, almond pangrattato (n)

Charred zucchini, pepita cream, shaved fennel, achiote, burnt orange (v, vg, gf, df)

SIDES

Herb roasted potatoes, parsley & garlic, sour cream (gf, v)

Slow roasted carrots, herb stem labneh, dukkah (gf, n)

DESSERTS TO SHARE

Sea salt meringue, coconut, passionfruit, mango (v, vg, gf, df)

Chocolate mousse, strawberry, pecan (v, gf, n)

ADD ONS

Freshly shucked oysters, finger lime & citrus | 5.5 / half doz 26 / doz 51

The Bread Social sourdough, smoked seaweed butter | 8

Coal roasted prawns, XO nduja, lemon | 39 / 78

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 MENU

SECOND SITTING | \$120 PER PERSON

SNACKS ON ARRIVAL

Potato hash brown, macadamia, trout caviar, burnt chive (gf, df, n)

Whipped ricotta, sourdough crostini, pickled melon (v)

SMALLS TO SHARE

Beets, herb tahini, smoked tomato, hemp seeds (v, vg, gf, df)

Venison tataki, seaweed tapenade, miso butter, pickles (gf)

Kingfish ceviche, smoked corn, coconut, hot sauce, lime (gf, df)

SELECT ONE BIG

Rump cap, blackened peppers, sweet onions, chimichurri rojo (gf, df)

Spanner crab risotto, celeriac, preserved lemon, almond pangrattato (n)

Charred zucchini, pepita cream, shaved fennel, achiote, burnt orange (v, vg, gf, df)

SIDES

Herb roasted potatoes, parsley & garlic, sour cream (gf, v)

Slow roasted carrots, herb stem labneh, dukkah (gf, n)

DESSERTS TO SHARE

Sea salt meringue, coconut, passionfruit, mango (v, vg, gf, df)

Chocolate mousse, strawberry, pecan (v, gf, n)

ADD ONS

Freshly shucked oysters, finger lime & citrus | 5.5 / half doz 26 / doz 51

The Bread Social sourdough, smoked seaweed butter | 8

Coal roasted prawns, XO nduja, lemon | 39 / 78

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

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VEGAN NEW YEAR'S EVE MENU

FIRST SITTING | \$90 PER PERSON

SNACKS ON ARRIVAL

Potato hash brown, macadamia, burnt chive (vg, v, gf, df, n)

Charred peppers, sourdough crostini, pickled melon (vg, v)

SMALL

Beets, herb tahini, smoked tomato, hemp seeds (vg, v, gf, df)

BIG

Charred zucchini, pepita cream, shaved fennel, achiote, burnt orange (vg, v, gf, df)

SIDES

Herb roasted potatoes, parsley & garlic (vg, v, gf)

Slow roasted carrots, dukkah (vg, v, gf, n)

DESSERT

Sea salt meringue, coconut, passionfruit, mango (vg, v, gf, df)

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

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VEGAN NEW YEAR'S EVE MENU

SECOND SITTING | \$110 PER PERSON

SNACKS ON ARRIVAL

Potato hash brown, macadamia, burnt chive (vg, v, gf, df, n)

Charred peppers, sourdough crostini, pickled melon (vg, v)

SMALLS

Beets, herb tahini, smoked tomato, hemp seeds (vg, v, gf, df)

Paw paw ceviche, corn, coconut, hot sauce, lime, taro chips (vg, v, gf, df)

BIG

Charred zucchini, pepita cream, shaved fennel, achiote, burnt orange (v, vg, gf, df)

SIDES

Herb roasted potatoes, parsley & garlic (vg, v, gf)

Slow roasted carrots, dukkah (vg, v, gf, n)

DESSERTS TO SHARE

Sea salt meringue, coconut, passionfruit, mango (vg, v, gf, df)

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

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DUCKLINGS
NEW YEAR'S EVE MENU

KIDS UNDER 12

Butter pasta, cheese (v) | 12

Free range beef & vegetable rissoles, spuds, leaves, ketchup (gf, df) | 15

Kids vanilla ice cream, chocolate & caramel sauce | 7

KIDS 12 - 15

A kids sized serving of all above adult courses | 45

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gf: gluten free df: dairy free v: vegetarian n: contains nuts.
