

## **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)

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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.

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## **NEW YEAR'S EVE BEVERAGE PACKAGE**

**\$75 PER PERSON | 2 HOUR PACKAGE**

### **BEER**

#### **SCHOONERS**

Young Henry's natural lager 4.2%, Newtown, NSW  
Young Henrys 'Stayer' lager 3.5%, Newtown, NSW  
Seven Mile 'Iron Peg' Session Ale 4.1%, Ballina, NSW  
Seven Mile 'Cali' cream ale 4.5%, Ballina, NSW  
Stomping Ground 'Gipps St' Pale Ale 5.2%, Collingwood, VIC

### **WINE**

#### **SPARKLING**

NV Cape Jaffa, Pinot Noir, Chardonnay, Limestone Coast, SA  
NV La Gioiosa DOC, Prosecco, Veneto, IT

#### **WHITE**

2019 Blind Corner 'Blanc', Chenin Blanc, Sauvignon Blanc, Margaret River, WA  
2020 Mac Forbes 'Yarra', Chardonnay, Yarra Valley, VIC

#### **ORANGE**

2021 Yetti & The Kokonut, Muscat, Chenin Blanc, McLaren Vale, SA

#### **ROSÉ**

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

#### **RED**

2020 Cape Jaffa 'Wrattonbully', Shiraz, Limestone Coast, SA  
2021 Jilly 'Red', Cabernet Franc, Tempranillo, New England, NSW

### **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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