

NEW YEAR'S EVE DINNER

Brisbane | Adults 1st seating \$195 per person | Glass of sparkling on arrival

Brisbane | Adults 2nd seating \$270 per person | 2hr beverage package

SNACKS ON ARRIVAL

Sourdough, cultured butter (v)

Chilled Moreton Bay bugs, blue swimmer crab, chilli mayo (gf, df)

Wallaby tartare, horseradish, chives, garlic croute (df)

Quinoa cracker, spring peas, herbs, pepita butter (gf, df, vg)

ENTRÉE (SELECT ONE)

Heirloom tomatoes, stracciatella, basil oil, green tahini, pepita chilli pangrattato (v, vg on request)

BBQ local prawns, confit chilli, avocado mousse, charred greens (gf)

Grilled lamb cutlet, pearl cous cous, tabouleh, garlic sauce, sumac onions (n)

MAIN (SELECT ONE)

Harissa pumpkin, cashew cream, lentils, mint coriander, fresh peas, red onion, herb dressing (gf, df, vg, n)

Steamed baby grouper, citrus tapenade, ginger, shallot, sesame, chilli oil (gf, df)

300g rib eye steak, jus, bagna cauda, horseradish, fried onion rings, spring onion, salsa verde

SIDES (TO SHARE)

Roasted garlic & rosemary potatoes (gf, v)

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

DESSERT (SELECT ONE)

Basque baked cheesecake, macerated berries, vanilla ice cream (v)

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

NEW YEAR'S EVE DINNER

Brisbane | Teens (age 13-17) \$175 per person | Soft drinks & juices

SNACKS ON ARRIVAL

Sourdough, cultured butter (v)

Chilled Moreton Bay bugs, blue swimmer crab, chilli mayo (gf, df)

Wallaby tartare, horseradish, chives, garlic croute (df)

Quinoa cracker, spring peas, herbs, pepita butter (gf, df, vg)

ENTRÉE (SELECT ONE)

Heirloom tomatoes, stracciatella, basil oil, green tahini, pepita chilli pangrattato (v, vg on request)

BBQ local prawns, confit chilli, avocado mousse, charred greens (gf)

Grilled lamb cutlet, pearl cous cous, tabouleh, garlic sauce, sumac onions (n)

MAIN (SELECT ONE)

Harissa pumpkin, cashew cream, lentils, mint coriander, fresh peas, red onion, herb dressing (gf, df, vg, n)

Steamed baby grouper, citrus tapenade, ginger, shallot, sesame, chilli oil (gf, df)

300g rib eye steak, jus, bagna cauda, horseradish, fried onion rings, spring onion, salsa verde

SIDES (TO SHARE)

Roasted garlic & rosemary potatoes (gf, v)

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

DESSERT (SELECT ONE)

Basque baked cheesecake, macerated berries, vanilla ice cream (v)

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

NEW YEAR'S EVE DINNER

Brisbane | Kids (age 4-12) \$60 per person | Soft drinks & juices

ENTRÉE

Salt & pepper squid, tartare sauce (df)

MAIN

Lamb cutlets, mixed roast vegetables, jus (gf, df)

DESSERT

Chocolate brownie crumb, raspberry ice cream (v)

NYE BEVERAGE PACKAGE

Brisbane | Adults | 2 hours

SPARKLING

Hentley Farm 'Blanc de Noir', Pinot Noir, Barossa Valley, SA

WHITE

Kellerei Kaltern 'Classico', Pinot Grigio, Alto Adige, IT

Thousand Candles 'Gathering Fields', Sauvignon Blanc, Yarra Valley, VIC

Stefano Lubiana 'Primavera', Chardonnay, Derwent Valley, TAS

ROSÉ

Amato Vino 'Pink Moon', Nebbiolo, Margaret River, WA

RED

Stoney Rise, Pinot Noir, Tamar Valley, TAS

Izway 'Rob and Lez', Shiraz, Barossa Valley, SA

Trutta, Cabernet Franc, Harcourt North, VIC

BEER & CIDER

Travla Australia Lager (AUS) 3.5%

Young Henrys 'Newtownner' pale ale (NSW) 4.8%

Young Henrys 'Stayer' Session Ale (NSW) 3.5%

Willie Smith Organic apple cider (TAS) 5.4%

NON-ALCOHOLIC

Sobah 'Finger Lime Cerveza' (QLD) 0.5%

House-made ginger beer & lemonade

Capi organic cola, soda, ginger ale

Still & sparkling water, cold pressed juice, tea & coffee