

NEW YEAR'S EVE DINNER

Byron | \$130 per person

SNACK (TO SHARE)

King prawn, macadamia & chilli paste, finger lime caviar, betel leaf (gf, df)

ENTRÉES (TO SHARE)

Byron Bay mozzarella nodini, onion jam, pickled rhubarb, pepitas (gf, v)

Tasmanian lobster carpaccio, fire roasted blueberries, fresh wasabi (gf, df)

MAIN (SELECT ONE)

Roasted sirloin, horseradish, mustard, jus (gf, df)

Summer fennel & mixed grain risotto, pickled radicchio, cashew, dill (gf, df, v, vg, n)

Pan seared local fish, corn volute, charred cucumber & trout roe (gf)

SIDES (TO SHARE)

Roasted potatoes, smoked salt (gf, df, v, vg)

Locally grown Michelle's tomatoes, pesto, sunflower seeds (gf, df, v, vg)

DESSERT (TO SHARE)

Chocolate mousse, butterscotch cream, mascarpone, chocolate tuile (gf, v)

ADD ON'S

The Bread Social sourdough, cultured hand made butter (v) | 9

Oysters, finger lime & Davidson's plum vinaigrette (gf, df) | 37/72

**vegan options available upon request*