

NEW YEAR'S EVE

150 per person

Glass of sparkling wine or beer on arrival

TO SHARE

Brioche, cultured butter | v

Snowy Mountain trout, blue corn tostada, finger lime, fennel pollen | a, df, gf

Vannella stracciatella, bourbon burnt peaches, citrus crunch | v

Kangaroo tartare, Red Gum bark pastry, Tumbarumba mountain pepper berries | df

Roasted beetroots, whipped goat curd, sorrel | df, gf, n, v

Mb5+ Gundagai lamb, eucalyptus smoked mash, jus | gf

Dark chocolate cremoso, Mount Zero olive oil, pink salt | gf

a: Australian sourced sea food | gf: gluten free | df: dairy free | v: vegetarian | vg: vegan | n: contains nuts.
Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% surcharge.
Discretionary gratuity of 8% is applied to groups of 12 or more. Substitutions will be given for dietary requirements

DUCKLINGS

Available for children under 13yrs

DINNER

Chargrilled pork, crispy chat potatoes | gf, df | 15

House made pasta, Napoletana sauce, pecorino | v | 15

Crispy fish, chips, tomato sauce | gf, df | 15

DESSERTS

Vanilla ice-cream, chocolate sauce | gf, v | 10

Kristen's lamington, raspberry, cream | gf, v | 16

DRINKS

Babycino | 2

Capi lemonade | 7

Capi cola | 7

Capi lemon squash | 8

Capi blood orange | 8

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