

2017



2018

HAPPY NEW YEAR'S

ENTREE

CLASSIC PRAWN COCKTAIL

Greasyback prawns, avocado, cucumber, onion and house made Marie Rose sauce

ALL HANDS CHARCUTERIE BOARD

Selection of cured meats, Serrano ham, slow smoked pork rillette, dill pickle and grilled bread

BUFFALO CHICKEN WINGS

Chicken wings tossed in smokey BBQ hot sauce, served with Ranch sauce and dill pickle

BEETROOT, CARROT & ORANGE SALAD GF V

Quinoa and rocket

MAIN

ROASTED BARRAMUNDI GF

Braised red onion, walnut salsa with rocket and balsamic

PORK SPARE RIBS

Fennel salt rubbed pork ribs, slow cooked and glazed, served with house slaw and pickled radish

BBQ FREE RANGE CHICKEN GF

Jalapeño creamed corn, silverbeet, pork jus

GREEN PEA & SPINACH RISOTTO GF V

Lemon, feta & rocket

DESSERT

CHOCOLATE BROWNIE

Bacon and bourbon caramel, vanilla ice cream

LEMON CURD TART

Torched meringue and lime zest

SELECTION OF LOCAL CHEESES

Walnuts, quince paste and apple, served with crackers and bread