



NEW YEAR'S EVE DINNER MENU

APPETIZER

CHORIZO CORN DOG
Jalapeño & aioli

WHIPPED FETA & BEETROOT TART

MAIN

ROASTED SNAPPER FILLET
Horseradish & garlic butter

SMOKED LAMB SHOULDER
12 hour smoked lamb shoulder & lamb jus


SHARED SIDES

Cauliflower, sage, caper & pine nut
Cos Lettuce, blue cheese dressing, hazelnuts
Bug Tail mac n cheese, gribens

DESSERT

PB & J
Salted chocolate crumble

KEY LIME PIE
Torched meringue



Vegetarian Main Option available on request.
Please advise any dietary requirements at time of booking.