



# NEW YEARS EVE

## SET MENU

2 COURSE 65PP / 3 COURSE \$75 / FROM 5PM

### ENTRÉE (CHOOSE ONE)

#### PIRI PIRI GARLIC PRAWNS

Zesty garlic butter, chilli, fresh herbs, chargrilled ciabatta (LDO, LGO)

#### CORN RIBS

Burnt honey butter, parmesan, togarashi, lime (LDO, LG, VGO)

#### COS SALAD

Avocado, fried sourdough, soft boiled egg, ranch dressing, parmesan (LGO, V)

ADD FRIED CHICKEN +5

### MAIN (CHOOSE ONE)

#### WAGYU RUMP

Mash & vegetables or fries & salad, sauces: peppercorn, mushroom, Halswell gravy, chimmichurri or cafe de Paris butter(LDO, LG)

#### MEDITERRANEAN BOWL

Housemade falafel, hummus, tabbouleh, avocado, cucumber, seasonal leaves (LD,LG,V,VG)

#### SEARED SALMON FILLET

Sauteed greens, lemon skordalia, romesco sauce (LD)

### DESSERT (CHOOSE ONE)

#### APPLE CRUMBLE SKILLET

Apple & summer fruit compôte, oatmeal topping, custard, ice cream (V)

#### NEW YORK BAKED CHEESECAKE

Marscarpone chantilly, passionfruit, pineapple, mint (V)

#### BISCOFF SUNDAE

Fudgy brownie, biscoff, butterscotch, vanilla gelato (LGO,V)

LG - Low Gluten | LD - Low Dairy | V - Vegetarian |  
VG - Vegan | LGO - Low Gluten Option | LDO - Low  
Dairy Option | VO - Vegetarian Option | VGO - Vegan

Option Please inform a team member if you have allergies or intolerances. We'll do our best to accommodate.