



NEW YEARS EVE

2020

Champagne & Hawkesbury Sydney Rock oysters on arrival

GRILLED HERVEY BAY SCALLOPS

Roasted tomato, wakame, Café de Paris butter

NELSON BAY YELLOW FIN TUNA SASHIMI

Cucumber, furikake, sesame, prawn crackers, ginger, mirin & soy dressing

JOSPER GRILLED SLOW COOKED CAPE GRIM ANGUS SHORT RIB

Asparagus, fermented white asparagus butter, BBQ padron & tomatillo salsa

WHITE CHOCOLATE PARFAIT

Caramelised chocolate sable, honeycomb, fresh raspberries, raspberry coulis

\$179 per person

Bookings online and payment required at time of booking

Vegetarian menu & dietary replacements are available only if advised when booking

There are two sittings available.