

**NYE 2018**

*snacks on arrival*

*entrees*

**prawn cocktail**

avocado yoghurt, cos lettuce, marie rose

**mushroom salad**

soba noodles, peanuts, celery, szechuan dressing

**grilled squid**

zucchini, apricot, fermented garlic, basil

**roast duck breast**

pickled cherries, burnt miso eggplant, radish

*mains*

**salt baked potato gnocchi**

nettle, whipped goat's cheese, leek, pangrattato

**pork chop**

kohlrabi hash, pickled radish, chicory, sweetcorn emulsion

**pan roasted market fish**

green garlic, asparagus, zucchini, fish bone butter

**beef eye fillet**

braised eggplant, black vinegar, asparagus and olive salsa

**cold seafood platter \$120 per person with snacks & dessert**

blue swimmer crab, king prawns, natural oysters,

pickled diamond clams, house smoked trout, snapper ceviche

with chips and salt and pepper squid and mixed leaf salad

*pre dessert*

watermelon granita, yoghurt sorbet, blood plum

*desserts*

**summer fruit pudding**

berries, mint, clotted cream

**passionfruit pound cake**

yoghurt sorbet, grilled pineapple, toasted nuts

**white chocolate blondie**

grilled peach, streusel, mango ice cream

**pecora dairy 'bloomy'**

lavosh, marmalade