



NEW YEARS EVE 2018 MENU

SHARED ENTREE PLATTER, CHOICE OF MAIN & DESSERT

ENTREE TASTING BOARD

TEMPURA PACIFIC OYSTER

wasabi tartare, soy caviar

PAD THAI CHICKEN SPRING ROLL

peanut crumble, sticky tamari glaze

ASAHI POACHED PRAWN

edamame guacamole, bloody mary cocktail sauce

CHORIZO & PORK SHOULDER COXINHA

chipotle remoulade

TUNA & AVOCADO POKE

wakame salad, tapioca crisp

MAIN

PORK BELLY PORCHETTA

rolled & crackled pork belly, maple butternut puree,
apple & celeriac remoulade, pepita & fennel granola,

SUMAC DUSTED OCEAN TROUT

beetroot risotto, poppy seeds, zucchini blossom,
baked ricotta, pistachio, snow pea tendrils

SLOW ROASTED BEEF STRIPLOIN

kipfler potatoes, baby broccoli, green ant gin & pink
peppercorn jus, moreton bay bug macaroni & cheese

DESSERT

MALTEASE ME

milo panna cotta, malted milk crisp,
crushed maltesers, nutella wafer, ruby ganache,
baileys & scorched almond ice-cream

ELDERFLOWER MOJITO

elderflower & lemon curd, toasted meringue, micro mint,
gold leaf, grapefruit pearls, shortbread crumb,
passionfruit gelato

MEMBERS

85

GUESTS

95

(vegetarian & gluten free options available)

