



NEW YEARS EVE 2024

ON ARRIVAL

G.H Mumm Champagne
Sonoma Sourdough, Olive Butter

ENTREE

Tiger Prawn Salad, Peach, Fennel, Chardonnay Dressing GF | DF
Chicken Liver Paté, Red Currant Relish, Toasted Brioche
Seared Scallops, Sweet Corn Purée, Tomato & Cucumber Salsa GF
Beef Tataki, Enoki Mushrooms, Radish, Ponzu, Sesame GF | DF
Roasted King Mushrooms, Chestnut Cream, Sprout Leaves Puffed Wild Rice GF | VEGAN
Sydney Rock Oysters, Natural with Red Wine Shallot Dressing GF **ADD 1 doz \$66**

STEAKS

Westholme Grain Fed Wagyu F1 Top Sirloin (MBS 4+) 250g
Riverina Pasture Fed Eye Fillet 200g
Grasslands Pasture Fed Rib Eye 300g
Westholme Wagyu F1 Cross Rib Eye (MBS 6-7) 300g *\$40 Supplement*
Grasslands Pasture Fed Rib Eye On Bone 500g *\$20 Supplement*
All Steaks Served with Thyme Roasted Carrots & Red Wine Jus

MAINS

Pan Roasted Barramundi Fillet, Broccolini, Caviar Beurre Blanc GF
Chicken Breast, Corn Purée, Sauté Spinach, Shitake Mushroom, Red Wine Jus GF
Rack of Junee Lamb, Soubise Purée, Roasted Kipfler Potato, Edamame Beans, Jus GF
Saute Ricotta Gnocchi, Roasted Cauliflower, Pine Nuts, Currants, Curry v
Chips **ADD \$10**
Seasonal Greens, Caramelised Garlic, Almonds, Black Pepper **ADD \$14**

DESSERTS

Chocolate Marquise, Brandy Snap, Salted Caramel Ice-Cream
Rotolo, Caramelized Banana, Passionfruit Coulis GF | DF
Orange Blossom Crème Brulé, Shortbread Biscuit
Lemon Gelato Whisked with Prosecco, Served in a Flute GF | DF



G.H. Mumm Cordon Rouge Brut, France ~~\$139~~ \$110 | \$22gls