

NEW YEARS EVE MENU

\$170 PER PERSON | 5-COURSE SET MENU
Includes a complimentary glass of Prosecco

ENTRÉE

SPICY AHI TUNA TOSTADAS DF
furikake | avocado | chilli

SALTED ROASTED BEETROOT GF V
onion jam | goat cheese | walnut praline

MAINS

LUMINA LAMB RACK & SHOULDER GF
green peas | sunflower seeds | whipped feta & tarragon oil

or

LINE CAUGHT MARKET FISH GF
celeriac remoulade | oyster mushrooms | lemon | parsley

or

GOUDA POTATO GNOCCHI V
baby spinach | salsa verde | hazelnuts & broccolini

DESSERT

SUMMER BERRY SALAD VG GF
coconut snow | strawberry sorbet & elderflower jelly

MILK CHOCOLATE CREMEUX
hazelnut aero sponge | drunken cherry | sorbet