

# NEW YEARS EVE 2017

Chefs plate to share

## Entrée

(please select one of the following)

Terrine of smoked salmon  
filled with crab and herbs /celeriac remoulade /and honey mustard dressing

Braised beef cheeks  
fennel & radish salad / garlic puree & red currant glaze

Gnocchi  
goats cheese / vanilla apricots / red wine jam / rosemary

Poached king prawns  
roasted vegetable salad / Baba Ganoosh / coriander pesto

## Main course

(please select one of the following)

Loin of lamb  
spiced aubergine / semi dried tomato / saffron chickpeas / mint Jus

Rib of beef  
king prawns / brown mushrooms / asparagus / Kipfler potatoes / red wine sauce

Sautéed Snapper  
warm potato & crab salad / tomato confit / basil aioli

Risotto of asparagus  
meadow mushrooms / dressed rucicola / parmesan & truffle

## Dessert

(please select one of the following)

Vanilla panna cotta  
passion fruit / raspberries / salty crumble

Baked apple & cinnamon crumble  
blackberries / lavender honey / vanilla ice cream

Sticky date pudding  
brandy snap / treacle sauce / sticky date ice cream

Selection of Australian cheese  
Xeres onions / mandarin jam / fig chutney / water crackers & baked truffle bread

**\$99 per person**