

# Details

- INCLUSIONS -  
4 course set menu  
+ spritz cocktail on arrival

Available seating options:  
Sitting 1 - 4:30pm-7:30pm

Price:  
Sitting 1: \$200 PP

\*see note at bottom regarding children

# Menu

## STARTERS

- to share -

### OYSTERS

natural with lemon

### COMPRESSED FRUIT COCKTAIL

peach & amaretto - cucumber & gin

## ENTREES

- to share -

### ROAST FIG WITH JAMON

honey - goats curd

### SOFT SHELL CRAB SLIDER

miso ranch - shaved cabbage

### CRISPY PORK BELLY

sticky cider caramel - pickled watermelon

## MAINS

- your choice of -

### ROAST BEEF FILLET

burnt onion puree - portobello mushroom  
cavello nero - porcini butter

### STEAMED MARKET FISH

asparagus - confit tomato - fennel salad - salsa crudo

### QUINOA TABOULI

roast beetroot - pumpkin - smoked almond  
chumichurri

### ROAST BABY BEETROOT

pumpkin - quinoa - preserved lemon - chimichurri

## SIDES

- for the table -

roast duck fat potatoes  
garlic - rosemary

shaved cabbage salad  
herbs - ruby grapefruit - sheep yogurt  
pistachio praline

## DESSERT

### CHOCOLATE NEMESIS

peanut butter gelato, peanut butter & honey foam  
peanut praline

\*CHILDREN

Given that Covid restrictions limit the number of people that we are able to seat in the venue, we will not be taking bookings for children for our NYE event. The government regulations state that children are considered as part of our headcount. We can have children, but they will be charged at the adult ticket price. We appreciate your understanding with this.



@loftbyronbay

