

# NEW YEARS EVE

## Menu

1<sup>ST</sup>

OYSTERS GF DF  
with lemon

2<sup>ND</sup>

CHARCUTERIE BOARD  
chef's selection of cured meats – pickles – sourdough

MARINATED OLIVES GF V VG  
mt zero olives – guindillas

3<sup>RD</sup>

SOURDOUGH V VG  
homemade whipped butter

BURRATA GF  
heirloom tomato – jamon – olive – basil –  
pedro ximenez vinegar

4<sup>TH</sup>

GRILLED KING PRAWNS GF  
miso butter – chives

SEARED HERVEY BAY SCALLOPS GF DF  
cauliflower puree – nori – puffed quinoa

5<sup>TH</sup>

LOCAL SIRLOIN GF DF  
pickled ginger & shiitake

BABY COS GF V  
witlof – asparagus – grapes – blue cheese dressing – hazelnuts

ROAST BABY POTATOES GF V VG  
garlic – rosemary – parsley

GF - GLUTEN FREE

DF - DAIRY FREE

V - VEGETARIAN

VG - VEGAN OPTION

*dishes may contain traces of nuts - please ask our staff  
menu subject to change due to market availability*

*No split bills - thank you*