



NEW YEARS EVE 2025

On Arrival

G.H Mumm Champagne

Confit Tomato Tartlet, Whipped Goat's Cheese & Basil

Entrée

Tiger Prawn Salad, Peach, Fennel & Chardonnay Dressing *gf*

Steak Tartare, Capers, Cornichons, Parmesan, Gnocco Fritto

Seared Scallops, Cauliflower Cream, Cafe De Paris Butter *gf*

Roast Pork Belly, Agrodolce Dressing & Raisins *gf*

Caprese Salad, Heirloom Tomatoes, Bocconcini, Basil, Olive Oil & Balsamic

[Add] Grain Bakery Sourdough Cob, Salted Butter, Extra Virgin Olive Oil \$12

[Add] Sydney Rock Oysters, Red Wine & Shallot Dressing \$36 half doz | \$68 doz *gf*

Main

Westholme Wagyu F1 Top Sirloin [MBS4+] 250g

Riverina Pasture Fed Fillet 200g

Grasslands Pasture Fed Rib Eye 300g

Grasslands Bone in Rib Eye 500g [\$20 Supplement]

Westholme Wagyu F1 Rib Eye [MBS6+] 300G [\$40 Supplement]

Steaks served with Thyme Roasted Carrots & Red Wine Jus

Pan Roasted Blue Eye Cod, Broccolini, Caviar Buerre Blanc *gf*

Rack of Junne Lamb, Potato Gratin, Peas, Soubise & Red Wine Jus *gf*

Ricotta Gnocchi, Pumpkin Puree, Caramelised Onion, Ricotta, Crispy Basil

[Add] Chips \$10 *gf*

[Add] Seasonal Greens, Caramelised Garlic, Almonds & Black Pepper \$16 *gf*

Dessert

Chocolate Tart, Brandy Snap, Salted Caramel Ice-Cream

Rotolo, Caramelised Banana, Passionfruit Coulis *gf* | *df*

Orange Blossom Crème Brulée & Shortbread Biscuit

Lemon Gelato, Whisked with Prosecco [served in flute] *gf* | *df*