



# NEW YEARS EVE

INCLUDES A COMPLIMENTARY GLASS OF BUBBLES

\$89.99

## Amuse Bouche



### Fried Zucchini and Agrodolce

## To Start *(choice of one)*



### Beet & Goat Cheese Terrine

*Reduced Balsamic and Beet Apple Gel*

### Lamb Manti

*Garlic Scented Yogurt and Red Wine Jus*

Palate Cleanser: *Gin and Tonic Granita*

## To Follow *(choice of one)*



### Lobster Ravioli

*Lobster Cream, Tarragon Butter Poached Claw & Tail*

### Seared Scallops

*Prosciutto Crisp, Puy Lentils, Asparagus and Grilled Cipollini Onions*

### Roasted Cauliflower

*Preserved Lime & Honey Glazed Carrots with Cauliflower Puree*

### Beef Duo

*Roasted Rib Eye, Braised Rib Cap, Parsnip Puree, Market Vegetables and Red Wine Jus*

## To Finish *(choice of one)*



### Raspberry Mille Feuille

*Vanilla Orange Cream*

### Lime Pavlova

*Citrus Curd and Marinated Berries*



*Featuring: Melanie Dekker Duo  
DJ Crystal Adare in Lounge at 10pm*