



New Year's Eve Menu

Menu: \$ 120.00 pp

Includes a glass of wine, sparkling, beer or soft drink on arrival

Fresh Baked Bread

Served with olive oil & balsamic

House made Appetiser

NT Saltwater barramundi kokonda

Cured in lime with coconut cream, capsicum, Spanish onion and coriander

First Course

Choice between

Smoked Crocodile Brandade

with pickled cucumber and parmesan crostini

OR

Crab & Chilli Salsa

with mango and lime dressing

Second Course

Choice between

Hot & Sour Pork Cheek

smoked scallop, Bonito broth, kimchi

OR

Chilled NT Tiger prawns

with tomato & lemongrass consommé

Palate Cleansing Sorbet

Third Course

Choice between

Oven Baked Wild Caught Saltwater Barramundi

macadamia nut, herb & lemon myrtle crusted fillet, Dutch cream mash, steamed broccolini, sauce vierge, dill

oil

OR

Riverina Grain Fed Eye Fillet

2+ marble score, 200g fillet, dauphinoise potato, butternut cream, onion & mustard jam, jus

OR

Double Roasted Duckling

crispy skin half duckling, prosciutto wrapped asparagus, pastry fleuron, Kakadu plum & tamarind jus



Dessert

Choice between

Fifty Shades of Chocolate

Belgian dark chocolate marquise, aerated chocolate, chocolate meringue, chocolate macaroon, chocolate crumble, raspberry gel, white chocolate & raspberry ice-cream

OR

Vanilla Bean Crème Brulee

jackfruit compote, ginger biscuits

OR

Cassava Cake

mandarin compote, mandarin syrup, pink pepper ice-cream, kaffir lime jelly

N.B – Full payment will be required on booking