



# **NEW YEAR'S EVE SET MENU**

## **\$89 PER PERSON**

**ADD \$60 PER PERSON FOR ANY 4 COCKTAIL/MARGARITA FROM THE MENU**

EVERY ITEM ON THIS MENU IS A CELEBRATION OF LOCAL PRODUCE AND THE HARD WORK OF OUR COMMUNITY'S FARMERS AND PRODUCERS. WE TAKE PRIDE IN SUPPORTING LOCALS, ENSURING THE FRESHEST AND FINEST INGREDIENTS FOR YOUR DINING EXPERIENCE. THANK YOU FOR JOINING US ON THIS JOURNEY OF FLAVOURS AND SUSTAINABILITY.

## NEW YEAR'S EVE MENU

DRINKS

**ANY COCKTAIL/MARGARITA** ON ARRIVAL FROM OUR MENU

FIRST

**GIPPSLAND OYSTERS** WITH ZESTY LIME CAVIAR, ACCOMPANIED BY THE RICH FLAVOURS OF BURNT ORANGE AND A HINT OF CHILLI (GF)

**JALAPEÑO POPPERS\*** FEATURING A TRIO OF CHEESES AND SERVED WITH MAYO (V)

SECOND

**QUESO-INFUSED POTATO CROQUETTES** WITH SPICY JALAPEÑO AIOLI (V)

THIRD

**CRISPY MEXICAN-STYLE FRIED CHICKEN** PAIRED WITH TANGY PICKLES AND CHIPOTLE MAYO

**GRILLED STREET CORN TOPPED\*** WITH CREAMY RICOTTA AND DRIZZLED WITH CHIMICHURRI SAUCE (V, GF)

FOURTH

**FRESH GREEN PAPAYA SALAD** WITH A MEDLEY OF HERBS, HEIRLOOM CHERRY TOMATOES, ALEPPO PEPPER-ROASTED PEANUTS, AND OUR CHEF'S SPECIAL DRESSING (V, GF)

FIFTH

**VICTORIA LAMB RUMP** SERVED WITH A SILKY CAULIFLOWER PUREE, PAIRED WITH CHARRED BROCCOLINI AND CHIMICHURRI SAUCE (GF)

OR

**GRILLED ROCKLING** SERVED ON CHARGRILLED SEASONAL VEGETABLES AND HERB SALAD (GF)

**ROASTED CAULIFLOWER\*** WITH GRILLED TOFU STEAK AND A GARLIC BUTTER SAUCE (V, GF)

DESSERT

**TRES LECHES** SOAKED IN THREE MILKS, FINISHED WITH FRESH WHIPPED CREAM (V, GF)

[VEGAN ALTERNATIVES AVAILABLE FOR EACH COURSE]

\* FOR VEGAN OR VEGETARIAN ONLY

GF - GLUTTEN FREE, V - VEGETARIAN

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