

NEW YEAR'S EVE
DINNER

GREEN

\$120 PER HEAD

WOODFIRED BREAD

+ TARAMASALATA & TROUT ROE

HERVEY BAY SCALLOP CRUDO, nasturtium, corriander (GF,DF)

JAMON IBERICO, peach, almond (DF)

DUCK LIVER PARFAIT, roasted fig

KING FISH TARTARE, tomato, black olive (GF,DF)

HAPUKA, lardo, smoked shellfish sauce, finger lime (GF)

BROOKLYN VALLEY BEEF, potato, eggplant, tarragon (GF)

VALROHNA CHOCOLATE TART, summer cherries

SALTED CARAMELS & TRUFFLES

V = Vegetarian, VE = Vegan, GF = Gluten Free, DF = Dairy Free

HOUSE

NEW YEAR'S EVE
ON THE ROOFTOP

GREEN

\$55 PER HEAD

WOODFIRED BREADS, prosciutto, salami's

PEA & ALMOND TART (v)

MORETON BAY BUGS, peach, heirloom tomato (GF,DF)

SCHOOL PRAWNS, oregano, lemon, aioli (GF,DF)

CUMBERLAND SAUSAGE ROLLS

HARISSA CHICKEN, mint, preserved lemon

POTATO GNOCCHI, peas, parmesan, ricotta

PORCHETTA, rocket, chilli, salsa verde,
panino

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HOUSE