

New Year's Eve 2008

Canapés and Glass of Sparkling on arrival

First course

Chilled Moroccan salsa with tempura prawns, lavosh

Second course

Leek & pancetta tart with seared scallops, micro salad

Third course

Pork belly with red lentil dhal, fig & vincotto jus

Fourth course

Braised wagyu with parsnip puree,
gruyere & chive croquette

Dessert

Honey comb parfait with pineapple wafer,
summer berry compote

Late supper and cheese

Entertainment

Boho chic

\$185 per person

Beverages

Lamont's Semillon Sauvignon Blanc

Lamont's Cabernet Merlot

James Boags Premium

Cascade Light

Juice and soft drinks

Tea and coffee

Vegetarian options available
All other beverages on consumption

Terms & Conditions:

Pre-payment is required to secure your reservation