

New Years Eve 2015

5 COURSE DEGUSTATION MENU

COURSE 1 SELECTIONS

Sesame seared tuna, wakame, pickled ginger, wasabi, fresh aioli GFO
OR
grilled haloumi, roasted mediterranean vegetable & quinoa salad V GFO

COURSE 2 SELECTIONS

garlic, chilli & ginger marinated mooloolaba king prawns, thai lime dressing
OR
natural oysters with fresh lime GFO

PALATE CLEANSER: Lemon sorbet

MAIN SELECTIONS

Eye fillet, roasted garlic mash, field mushroom, broccolini, red wine jus GFO
OR
Crispy-skin salmon, roasted garlic chats, butter-tossed greens, roast cherry tomatoes, house-made hollandaise GFO
OR
Pan fried chicken breast, pesto-roasted potato, roast vegetables, goats cheese, chicken jus, rocket & parmesan GFO

DESSERT SELECTIONS

Warm chocolate fudge cake, melted chocolate ganache, vanilla ice cream, fresh strawberries
OR
Mango passionfruit cheesecake

FINAL COURSE

Triple cream brie, quince paste, lavosh, fresh seasonal fruit

\$99pp

****Includes a glass of Chandon sparkling on arrival****

*Vegetarian and gluten free variations of this menu available

LOT104
espresso + wine bar