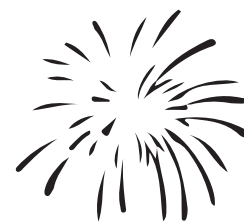


New Years Eve 2017



4 Course Dinner

appetisers on arrival

traditional tomato, capsicum & cucumber gazpacho, crostini bread V / GFO

mixed marinated olives to share V / GFO

entree's

(choice of)

kebabs of grilled haloumi & local cherry tomatoes, marinated in garlic & fresh local herbs, pomegranete molasses V / GFO

golden fried mooloolaba coconut king prawns, wasabi mayonaise, fresh lemon

smoked salmon & potato salad, house-made mayonnaise, rocket & caper dressing GFO

mains

(choice of)

CHICKEN BREAST

pan seared corn fed chicken breast, pommes puree, crispy enoki mushrooms, spinach & jus GFO

ROASTED FIELD MUSHROOMS

stuffed with spinach, semi dried tomato & persian fetta, served with rocket & watercress salad V / GFO

CRISPY SKIN SALMON

on a spring pea & mint risotto, young cress, lemon & herb butter GFO

desserts

(choice of)

vanilla bean panna cotta, berry compote & fresh seasonal fruit GFO

warm churros tossed in cinnamon sugar, chocolate ganache dipping sauce & strawberries

chocolate & macadamia brownie, vanilla bean ice cream

\$90pp

including a glass of Jacquart champagne on arrival (valued at \$20/glass!)

Kids menu available for \$25 per child including main meal, drink and a dessert - NB: No high chairs are available

GFO = Gluten free (or option available) // V = Vegetarian (or option available)

Please inform waitstaff of any allergies - although due care is taken, traces of allergens may remain

LOT104
espresso + wine bar