

New Years Eve Menu

31st December 2021

5:00 Pm to 9:30 Pm Seating - \$85+ Tax (2 hrs Seating)

Course 1

Caesar Salad or Roasted red pepper soup

Course 2

(choose one of the following)

Jalapeno cheddar dip

Served warm with olive focaccia

Poached shrimp

A dill tazhiki sauce

Course 3

CAJUN SAUSAGE

House made Cajun sausage with peppers and onions on pappardelle

Chicken Basil tortellini

Tender chicken in a cream pesto sauce with cheese filled tortellini

Ravioli

Mushroom filed pasta in a brandy blush sauce with fettucine

Chicken supreme

Stuffed with mushroom duxelles with potato and veg

Lamb shank

Traditionally braised lamb shank finished with a rich Demi glaze and a touch of mint with potato and vegetables

12oz Striploin

Served with green peppercorn hunter sauce potato and veg

Salmon Fillet

Wrapped in prosciutto stuffed with lobster and cream cheese with rice and vegetables

DESSERTS

Chocolate coconut cheesecake with a warm chocolate rum ganache

Banana creme Brule -Creamy and smooth with the burnt sugar topping with toasted pecan gremolata

Chocolate amaretto mousse with vanilla anglaise and shaved chocolate