

# New Year's Eve Menu



## Amuse

### Potato & Leek Shot

served with truffle oil & micro herbs.

## Entree

### Twice Cooked Pork Belly (GF) (LF)

served with a roquette, shallot & red current salad with pomegranate dressing.

### Fig Prosciutto and Smoked Chicken Salad (GF)

served with a blue cheese dressing.

### Spiced Fried Calamari

served with roquette salad & balsamic glaze finished with a lemon preserved yoghurt

## Main

### Porterhouse Steak (GF)

served with potato and bacon gratin accompanied with seasonal vegetables.

### Crispy Skin Salmon (LF)

served with Mediterranean cous cous finished with and olive tapenade.

### Chicken and Bacon Scaloppini

served with caper berries, semi dried tomatoes in a Napoli cream sauce and homemade linguine.

### Marinated Vegetable Pasta (V)

served with basil pesto.

## Palate Cleanser

homemade lemon sorbet

## Dessert

### Buffet Chocolate Fountain

served with fresh fruit & assorted treats

GF-Gluten Free

V- Vegetarian

LF -Lactose Free

Please speak to our wait staff about vegetarian options.