

# BRING ME NEW YEAR



## SHARED MENU \$99PP

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### ENTREES | to share

#### FRESH APPELLATION OYSTERS (GF, DF)

Shallot, champagne vinegar

#### MARINATED OLIVES (V, VG, GF, DF)

#### PRAWN COCKTAIL (GF, DF)

lettuce, spicy sauce, tomato

#### HANDCRAFT BURRATA (V, GFO)

prosciutto, heirloom tomatoes, ciabatta, lemon EVOO

### MAINS | to share

#### GRILLED LAMB CUTLET TOMAHAWK (GF, DF)

mixed beans, chimichurri

#### SNAPPER FILLET (GF, DF)

sauté greens, pea puree, tomato salsa

### ON THE SIDE | to share

#### GRILLED SUMMER SQUASH (V, VGO, GF, DFO)

herb yoghurt

#### MIXED LEAVES (V, VG, GF, DF)

heirloom tomato, house dressing

### DESSERT

#### STRAWBERRY CHAMPAGNE CHEESE TART (V)

DF = Dairy Free | GF = Gluten Free  
V = Vegetarian VG = Vegan | O = Option



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## BEVERAGE PACKAGE \$57PP

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### SPARKLING

Alpha Box & Dice 'Tarot' Prosecco, King Valley, SA

### WHITE

821 South Sauvignon Blanc, Marlborough, NZ  
Paloma Riesling, Clare Valley, SA

### RED

Devil's Corner Pinot Noir, TAS  
Heartland 'Spice Trader' Shiraz, SA

### ROSE

Bertaine et Fils Rose, Aude Valley, FR

### BOTTLED BEER & CIDER

Boags Premium Light  
Kosciuszko Pale Ale  
Sydney Beer Co Lager  
Pipsqueak Apple Cider

All card transactions incur a service fee: VISA 0.9%, Mastercard 1.1%, American Express 1.3% A surcharge of 10% applies on Sundays & 15% on Public Holidays

