



**Pre New Years Eve 5pm-8pm**

**\$90 Adults \$35 Kids**

**New Years Eve Experience 8pm - Late**

**\$130 Adults \$60 Kids**

**ON ARRIVAL | To Share**

**CURED MEAT PLATTER**

*with a selection of premium  
cured meats, fruits, olives, cheese  
Semidried tomatoes, lavosh & grissini*

**ENTREE | Shared in the middle of the table**

**LOBSTER, CRAB & PRAWNS RAVIOLI**

*served on homemade  
creamy napolitana sauce  
with hint of chilli topped with grana padano*

**CHARGRILLED MARINATED QUAIL**

*served on fresh fennel salad topped with minted  
Greek style yoghurt sauce*

**MAINS | Alternate Serve**

**CHARGRILLED BEEF TENDERLOIN ( 220 gram )**

*served on prosciutto wrapped vegetables topped  
with wild mushrooms sauce*

**OVEN BAKED ALMOND CRUST FRESH BARRAMUNDI**

*fillet served with garlic creamy  
mash potato and grilled asparagus  
finished with chimichurri sauce*

**DESSERT | Alternate Serve**

**ROSE RASPBERRY & ALMOND SQUARE**

*Rose perfumed bavaroise cream  
with a raspberry cremeux centre  
sitting on a raspberry and almond friend base*

**LEMON MYRTLE CHEESECAKE**

*Lemon myrtle infused cheese cake  
with a lemon curd centre sitting  
on a wattle seed sable and finished in  
natural glaze and a mango agar gel*