

New Year's Eve

5 COURSE SET MENU

Entrée

Tasmanian Salmon & prawn terrine, herb sour cream, focaccia crouton,
black pudding crumbs

or

Semidried tomato & bocconcini arancini with truffle aioli

Second Entrée

Artichoke & ricotta tortellini with carrot puree & pecorino

Palate Cleanser

Lemon sorbet

Main

Grilled grain Gippsland fed beef fillet served medium rare with potato
rosetti, tempura broccolini, forest mushroom ragout & port wine jus

or

Gippsland summer vegetable lasagna with pumpkin purée, fennel &
wonbok slaw

Dessert

Belgian white chocolate panacotta, with berry jel, summer berries
compote & rock salt caramel ice cream