

NEW YEAR'S EVE 25

\$122 per person

Wattle seed Damper – native spiced dukka and olive oil

ENTREE

Duck miang – Thai style marinated duck leg, lychee and betel leaf – GF, DF

Ricotta gnocchi – tablelands mushrooms, truffle cream, salsa verde, pecorino- V

Salmon gravlax – beetroot and lemon aspen, asparagus, feta and micro herbs - GF, DFO

Scallops, cauliflower puree, speck crisps, river mint peas - GF

MAIN COURSE

Pan Seared Barramundi – orange & wild lime butter sauce, pickled ginger & cucumber, coconut rice – GF

Pork Chop, pepper berry Vietnamese style marinade – potato salad, apple, orange and fennel- GF, DF

Beef Tenderloin – smashed potato, bush tomato jelly, beans – wattle seed and vanilla sauce- GF

Confit duck leg – tempura sushi, shitake, water chestnut, edamame, Davidson plum and ginger sauce- GFO, DF

DESSERT

Deconstructed riberry banoffee pie – macadamia crumb, dulce de leche, smoked Iridium rum, caramelised banana and banana gelato

Wattle seed pavlova – Davidson plum sorbet – macadamia biscotti- GFO

Dark chocolate and sunrise lime tart – Daintree vanilla bean ice cream

Lemon myrtle panna cotta – hazelnut tuille & summer berries - GFO

