

New Years Eve 2018

Bookings available for our three course dinner
to reserve yourself a space this NYE

Three Course Dinner | \$85

*Begin the evening with your choice from
our delicious and refreshing Pretty Punches*

Entrée

Choice of:

Shredded duck salad, turmeric pancake, shaved galangal, soft herbs, tamarind & peanut sauce
Kingfish ceviche, pounded toasted coconut & coconut water vinaigrette, sour coconut
Roasted Calabrese broccoli, herbed chilli & black bean dressing, sour cream, bbq seasoning

Main

Choice of:

Slow cooked beef shin, rendang glaze, peanuts, coconut & cauliflower rice
Charred local squid, black jasmine rice & ink adobo, burnt garlic oil
Roasted cauliflower stalk, laksa buttered egg noodles, chilli vinegar, cashew paste

Dessert

Choice of:

Whipped blue cheese, burnt rosemary honey, oat wafer, eggplant chutney
Soy milk ganache, roasted pear mousse, mulled wine, salted oreo

Looking for something more casual?
Drop by and find yourself a spot in the garden.
Snacks available right through until 2019.

House marinated olives
Salt & vinegar cassava crisps
Potato gems, house kewpie, smoked chilli ketchup
Caramelised pork satay dip, puffed rice crackers
House made sourdough, miso butter,
aged black vinegar, evoo
Masala fried chicken, butter curry sauce,
chilli salt, yoghurt
'KFC' Korean fried cauliflower, bbq glaze, daikon,
toasted sesame
Baked goat's brie, burnt honey, oat wafer,
eggplant chutney, pear
Whipped blue cheese, brik pastry, balsamic, rice jam

Prawn & chicken katsu, bull-dog sauce, kewpie,
bonito flakes, cabbage, yuzu
Pork belly, roasted chilli & garlic oil,
golden mantou, pickles
Shredded duck, rolled turmeric wafer,
soft herbs, tamarind, peanut
Gingin beef carpaccio, wasabi cream, soy, baby leaf
Kingfish ceviche, toasted coconut,
vinaigrette, sour coconut
Thai herb salad, sweet potato, soft leaves, nuoc cham
Charcuterie board, house cured & locally sourced
meats, pickles & condiments, sourdough