

# New Year's Eve Menu

## Entrée

### **Burrata e Pomodori (v)**

Heirloom tomatoes and creamy burrata, served with House-made pesto sauce and fresh basil

### **Costolette d'Agnello**

Tender lamb rack, perfectly cooked and served with a delicate mint pea sauce

### **Gamberi alla Griglia**

Chargrilled tiger prawns, served with a zesty chimichurri sauce and mild sliced red chilli

### **Oysters**

*Natural:* Freshly shucked oysters, served with classic mignonette sauce & a lemon

Or

*Kilpatrick:* Oysters topped with crispy bacon and Worcestershire sauce, finished with a lemon wedge for a smoky, savory twist

## Main

### **Lamb Shank**

Slow-braised lamb shank, served atop mashed potato and chargrilled broccolini

### **Confit Duck**

Confit duck leg, paired with asparagus, mashed potato, and a luscious orange honey sauce

### **Rib Fillet**

Premium Black Angus rib fillet, served with sautéed green beans, green peas, asparagus, and garlic smashed potatoes, with a rich mushroom sauce

### **Barramundi**

Oven-baked barramundi, set on creamy mashed potato, asparagus, roasted garlic, and lemon wedge topped with lemon butter sauce

### **Beetroot Risotto (v)**

Creamy risotto cooked with oven-baked beetroot white wine, & parmesan served with feta cheese, rocket, and walnuts

## Sparkling & Rosé

|                                                |         |
|------------------------------------------------|---------|
| <b>Prosecco Piccolo DOC</b><br>Veneto, Italia  | 16      |
| <b>Moscato</b><br>Australia                    | 15      |
| <b>Cuvée Brut</b><br>Central Ranges, Australia | 60      |
| <b>Veuve Clicquot Brut NV</b><br>France        | 176     |
| <b>Rosè</b><br>Provence, France                | 15   69 |

## Birra & Ciders

|                                               |    |
|-----------------------------------------------|----|
| <b>Peroni Nastro</b><br>Peroni Laggera        | 12 |
| <b>Crown Lager   Corona</b><br>Great Northern | 10 |
| <b>Asahi Premium</b><br>Heineken              | 12 |
| <b>Apple Cider</b><br>Pear Cider              | 10 |

## Cocktails

|                              |    |
|------------------------------|----|
| <b>Lychee Martini</b>        | 21 |
| <b>Vodka Sunrise</b>         | 20 |
| <b>Godfather</b>             | 20 |
| <b>Frozen Coconut Mojito</b> | 22 |
| <b>Long Island Iced Tea</b>  | 22 |
| <b>Negroni</b>               | 20 |
| <b>Mango Daiquiri</b>        | 22 |

## Bianco

|                                                    |         |
|----------------------------------------------------|---------|
| <b>Sauvignon Blanc</b><br>Marlborough, New Zealand | 14   62 |
| <b>Sem Sauvignon Blanc</b><br>South Australia      | 13   56 |
| <b>Pinot Grigio DOC</b><br>Vento, Italia           | 14   62 |
| <b>Riesling</b><br>Tamar Valley, Tasmania          | 14   64 |
| <b>Chardonnay</b><br>McLaren Vale, Australia       | 15   69 |

## Rossa

|                                                                    |         |
|--------------------------------------------------------------------|---------|
| <b>Cabernet Merlot</b><br>Central Ranges, Australia                | 13   56 |
| <b>Pinot Noir</b><br>South Australia                               | 17   76 |
| <b>Merlot IGT</b><br>Veneto, Italia                                | 14   62 |
| <b>Shiraz</b><br>Barossa Valley, Australia                         | 16   70 |
| <b>Poggio Civetta</b><br>Chianti Classico DOCG,<br>Tuscany, Italia | 18   79 |

## Spritz

|                             |    |
|-----------------------------|----|
| <b>La Dolce Vita Spritz</b> | 20 |
| <b>Aperol Spritz</b>        | 20 |
| <b>Campari Spritz</b>       | 20 |
| <b>Midori Spritz</b>        | 20 |