



NEW YEAR'S EVE MENU

ENTRÉE

(TO SHARE)

'LEASE 65' OYSTERS FROM ST HELENS, NATURAL
CURED HUON OCEAN TROUT, PARSLEY, CUCUMBER, SMOKED EEL
NICHOLS CHICKEN + HAM HOCK TERRINE,
BEETROOT CHUTNEY, BRIOCHE

MAIN COURSE

(YOUR CHOICE OF)

STICKY KING ISLAND SHORT RIB,
CAULIFLOWER, POLENTA, PICKLE, MISO

HUON TASMANIAN SALMON,
COUS COUS, HERB EMULSION, RADISH, TOMATO

TWICE COOKED SCOTTSDALE PORK BELLY,
FENNEL, KOHLRABI, HAZELNUT, MUSTARD

DESSERT

(YOUR CHOICE OF)

BURLINGTON FARM STRAWBERRY & RASPBERRY PAVLOVA,
GRANOLA, PYENGANA DAIRY CREAM

ANVERS CHOCOLATE PAVÉ, CHERRIES, MACADAMIA ICE CREAM

TASMANIAN CHEESE PLATE:

KING ISLAND DAIRY SURPRISE BAY CHEDDAR
KING ISLAND DAIRY 'FURNEAUX' DOUBLE CREAM BRIE
HOUSE-MADE FRUIT LOAF, LAVOSH, OATCAKE, CHUTNEY



NEW YEARS EVE BEVERAGE PACKAGE

COCKTAIL OF THE NIGHT – APEROL SPRITZ

WINES

NV CLOVER HILL 'TASMANIAN CUVÉE' PIPERS BROOK, TAS

2016 TAI NUI SAUVIGNON BLANC, MARLBOROUGH, NZ

2016 AQUILANI PINOT GRIGIO, FRIULI, ITALY

2016 ALMA CERSIUS 'LE ROSE', LANGUEDOC, FRANCE

2016 STORM BAY PINOT NOIR, COAL RIVER, TAS

2016 MOUNTADAM 'FIVE-FIFTY' SHIRAZ, BAROSSA VALLEY, SA

BEER

STELLA ARTOIS
CASCADE PALE ALE
GREAT NORTHERN LAGER
CASCADE LIGHT

SOFT DRINKS

