NEW YEAR'S EVE

95 per person

Glass of sparkling wine or beer on arrival

SNACKS

Tempura zucchini flowers, spanner crab, herb & preserved lemon ricotta | gf

SMALLS TO SHARE

House-made sourdough focaccia, chicken skin butter | gf, df

Bresaola, smoked onion, capers, crispy potato, parmesan, gremolata | df*

MAINS TO SHARE

Slow-cooked lamb shoulder, smoked eggplant, pepperberry, nasturtium | gf, df

Crispy potatoes, confit garlic butter, lemon myrtle salt | gf, df*

Heirloom tomato, stonefruit salad | gf, df*

DESSERT TO SHARE

White chocolate & macadamia cookie, peach ice cream, raspberry compote

a: Australian sourced sea food | gf: gluten free | df: dairy free | v: vegetarian | vg: vegan | n: contains nuts.
Discretionary gratuity of 8% is applied to groups of 12 or more. Substitutions will be given for dietary requirements

DUCKLINGS

Available for children under 13yrs

LUNCH & DINNER

Fish, chips, tomato sauce | df | 16

Pasta, napoli sauce, parmesan cheese | v | 14

Crumbed chicken tenders, chips, tomato sauce | df | 16

Cheeseburger, brioche bun, tomato sauce, chips | 16

DESSERT

Chocolate brownie, vanilla ice-cream | v | 8

Chocolate ice-cream | 5

Mango sorbet | gf, df, vg | 5

DRINKS

Babycino | 2

Hot chocolate | 5.5, 6.5

Iced chocolate | 9.9

HRVST Watermelon juice | 8

HRVST Orange juice |8

Soft Drink | 6

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