

# A ROYAL NYE EVENT



## THREE COURSE SET MENU \$69

### ENTRÉE

**Salt & pepper squid**

roquette greens and lime aioli (h)

**Twice-baked Stilton soufflé**

crisp asparagus, hazelnut cream sauce and micro herbs (h, v)

**Classic Caesar salad**

Cos lettuce, garlic croutons, Serrano ham, shaved pecorino cheese, anchovy dressing & soft boiled egg

### MAIN COURSE

**Char-grilled 250gm Scotch fillet**

vegetables “a la Plancha” herb kipfler potato, confit garlic and red wine jus (gf)

**Forest mushroom ravioli**

sautéed mixed mushrooms, asparagus, pine nuts, black truffle cream and chevre (h, v)

**Market fish**

celeriac mash, broccolini charred lemon, Noilly Pratt butter sauce and soft herbs (gf, h)

### DESSERT

**Warm sticky date pudding**

butterscotch sauce, vanilla bean ice cream and fresh mint (h, v)

**Crème brulee Royal style**

Cointreau liqueur, and candied orange (gf, v)

**Trio of chocolate**

dark chocolate ganache tart, couverture chocolate mousse and chocolate gelato (h, v)

gf = gluten free | h = halal | v = vegetarian