

# NEW YEAR'S EVE

## LOUNGE BAR MENU

### **ON ARRIVAL**

Linseed crisps, labneh and sterling caviar

### **FOR THE TABLE**

Dry roasted nuts, smoked paprika salt (v)

Marinated olive with preserved lemon, chilli and garlic (v)

Sweet potato fries, chipotle mayo (v)

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Macadamia and sesame dip, pickled currants (v)

Kingfish crudo, pink grapefruit, shiso

Smoked beef tartare, parmesan crisps

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White miso roasted king salmon, wilted fennel, orange

Grilled king mushrooms, hummus, salsa verde (v)

Stuffed piquillo peppers, ancient grains, goats curd (v)

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Lobster rolls, kewpie mayo

Wagyu beef sliders, roasted capsicums, truffled pecorino

Eggplant karaage slider, soy pickles

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Omega lamb skewers, sheep labneh, chimichurri

Beef kofte, sesame tahini, preserved lemon

Chicken and crab meatballs, spiced hummus, herb oil

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Slow roasted pork shoulder, soft tacos, chipotle, Asian slaw,  
house pickles, BBQ baby corn

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Strawberry Eton mess, puffed grains

Frozen mango, tropical fruit, kaffir lime

○ Lamington, frozen coconut miso, poached cherries

Plate of sweet treats

Please advise of any special dietary requirements at time of booking

