

NEW YEAR'S EVE

SAMPLE 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

O Lamington, frozen coconut miso, poached cherries

Plate of sweet treats

Please advise of any special dietary requirements at time of booking.

Menu subject to change without notice.

