

NYE 2024

TO START & SHARE

freshly baked baguette with homemade butter
Byron Bay fresh stracciatella + taramasalata (gf)
warm marinated Mediterranean olives (gf) (df)
Fire-roasted red peppers, oregano salt, wasabi leaf (gf) (df)

SHARED SASHIMI & SEAFOOD PLATTER

Bass strait scallop, Hiramasa kingfish, wild-caught NZ salmon, South Australian oysters, trawler cooked Mooloolaba prawn, Moreton Bay bugs, accompaniment

YOUR CHOICE OF MAIN

Wagyu Bavette MB8+, mint + blue cheese condiment, split garlic + red wine jus

Slow-baked Blue Eye Cod, heirloom cherry tomatoes, vongole, salmon caviar

Roasted duck, orange + spices, textures of witlof, parmesan crumble

SIDES

butter beans, cos, peaches, mustard dressing (gf) (df)

baby cos, extra virgin olive oil, bronze dill, squeezed lemon (gf) (df)

DESSERT

Chef's selection of premium petit fours

DRINKS *Package 8pm - 11pm*

Champagne: Moët & Chandon

White: Nautilus Estate Sauvignon Blanc

Red: Ashton Hill Pinot Noir

Rose: Minuty Prestige

Soft Drinks

Tap Beers:

Burleigh Brewing Bighead

Burleigh Brewing Japan Black

Estrella Damm

Peroni 3.5%

Stone & Wood Pacific ale