



NEW YEAR'S EVE MENU

\$78pp early session or \$98pp late session

5:30pm - 7:30pm *or*

8:00pm - Late

SHARING

HOUSE MADE FOCCACIA

Confit Garlic Butter

SMOKEY EGGPLANT

Garlic, Lemon, Parsley

BABY COS HEARTS

Parmesan, Chives, Lemon

THE MAIN EVENT

Choose one

BLACK ANGUS PORTERHOUSE

Hibachi Grilled, Café de Paris (GF)

HAZELDENE'S FREE RANGE BIRD

Sambal, Nuoc Cham, Lime (GF) 🍷

ROASTED CAULIFLOWER

Yellow Curry, Tofu, Tomato, Shallot, Fresh Herbs (VG)

SIDES

CHARRED BROCCOLINI

Lemon, Crispy Garlic

FRIES

SOMETHING SWEET

TIRAMISU

Mascarpone, Espresso, Ladyfingers (served tableside) (V)

ADD A LITTLE SPARKLE

RAISE YOUR GLASS

2.5hrs Free-Flowing Bubbles, Selected Beers & Wines,
Mocktails & Soft Drinks

\$58pp

NEW YEAR, NEW ME

2.5hrs Free-Flowing Mojito, Margarita & Paloma Jugs
(Includes Selected Beers & Wines, Mocktails & Soft Drinks)

\$98pp

TIME TO TOAST

2hrs Free-Flowing Taittinger Cuvée Prestige Champagne
(Includes Selected Beers & Wines, Mocktails & Soft Drinks)

\$188pp