

# Dinner Menu

## NEW YEARS EVE 2021

### AMUSE BOUCHE

Drunken Prawn - Bloody Mary shooter, celery salted Prawn Skewer

### COLD SELECTION

Garden Salad	ve,gf,nf
Kimchi Slaw	ve,gf,nf
Roasted Cauliflower Salad, Tahini dressing	ve,gf,nf
W.A Tiger prawns	
Fresh Coffin Bay Oysters	
Gin & Tonic Smoked Salmon	
Sushi, Nigiri & Gunkan	
Antipasto, cured meats, dips, Artisanal breads	

### HOT SELECTION

Roast Lamb and Salsa Verde	gf,nf,df
Coq au Vin (French Chicken Stew in wine sauce)	gf,nf,df
Barramundi, mango & corn salsa	gf,nf,df
Ravioli, eggplant, sweet potato & chickpea	ve,nf
Thai Red Pumpkin & Cashew curry	ve,gf
Scented Basmati Pilaf	ve,gf,nf
Roast chat potatoes & sweet baby carrots	ve,gf,nf

### DESSERT

Chocolate and Armagnac layer	gf
Almond peach Amaretto mousse	gf
Upside down Pavlova with Champagne jelly	gf
Strawberry, pink gin and marshmallow tart	gf
Black Forest choux bun	
Seasonal fruit platter	
Australian Cheese Board	