

NEW YEARS EVE MENU

APPETIZERS

popcorn w truffled honey & salty butter
almond gazpacho w grapes
scampi, grilled w preserved lemon & coriander

ENTREES

(individual or shared)

za'atar encrusted chicken liver, sweet onion, green tahini & cucumber pickles
2008 tamar ridge, gewurztraminer, tamar, tas

cold smoked albacore tuna, shaved zucchini, chickpeas & saffron aioli
2009 jinks creek, pinot (rosé), gippsland, vic

black figs w marinated tarago river goat's cheese, pomegranates, pine nuts & fresh mint
2009 a.retief, sauv blanc/semillon, canberra district, act

MAIN

fillet of beef, porcini mustard & rosemary crust, crisp herb & bro
2008 piggs peake, sangiovese, mudgee, nsw

slow roasted lamb rump, black olive gnocchi, green asparagus
2009 te kairanga, pinot noir, martinborough, nz

roasted hapuka, mussels, cuttlefish, fennel, saffron, tomato & ol
2008 kanta, riesling, adelaide hills, sa

fish pie w leek & truffle oil
2009 narkoojee, 'lily grace', chardonnay, gippsland, vic

DESSERT

pistachio meringue, raspberries & rose petals
2008 frogmore creek, iced riesling, cambridge, tas

chocolate mousse, vanilla cream & cherries
piggs peake 'swines only' verdelho, mudgee, nsw

poached peach, mint ice-cream & prosecco jelly
2008 lou miranda, botrytis semillon, riverina, nsw

petit fours & single origin coffee or loose leaf teas

