

New Years Eve Menu

\$45

tax + gratuity not included

Course one

appetizer choice of:

Caesar Salad

crispy capers, shaved
parmesan, warm croutons

Cream of Tomato Soup

tomato fillets, garlic, thyme,
red wine, fresh cream

Pulled Brisket Flatbread

BBQ beef, red onion, garlic,
pickles, goat cheese

Prawn Cocktail

six prawns, Tanqueray gin
cocktail sauce, fresh lemon

Course two

entrée choice of:

Baby Back Ribs

smoky BBQ, buttered
corn, creamy mash,
grilled veggies

Rack of Lamb

four bones, herb roasted
potatoes, grilled veg,
minted red wine jus

Stuffed Portobello

parmesan rosemary
risotto, tomato,
creamed spinach

Chicken Pot Pie

creamy gravy, tender
chicken breast, fresh
veggies, flaky puff
pastry

Maple Tangerine

Salmon wild sockeye,
cranberry, walnut,
brown butter, yam
gnocchi, crispy brussels

Beef Tenderloin

Stroganoff
thick egg noodles, fresh
mushrooms, cream
sauce

Course three

dessert choice of:

Lemon Curd Tartlet

shortbread crust,
bruléed marshmallow,
candied mint leaf

White Chocolate

Cheesecake
milk chocolate fudge,
orange blossom
Chantilly cream

Apple Crisp

toasted oats, cinnamon,
brown sugar, vanilla
bean gelato

**Glass of Mionetto at
Midnight +
Party Favours**

*Coffee + Tea
Included*