

# Happy New Year 2024

## Bread

Stone-baked garlic bread

A selection of dips, Cured cold cuts and Mediterranean vegetables

## Entrée

Fresh seafood duo – Cured Atlantic salmon, fresh Tiger Prawns tossed in a spicy Remoulade, black sago crisp, coral lettuce, dill mayonnaise

Chilled Beef tenderloin – sliced grass feed tenderloin, Roasted Carrot puree, pickled red onion, watercress & honey mustard emulsion.

## Mains

Barramundi & Prawn – Northern Territory wild caught and marinated w citrus crushed potatoes, seasonal veg, Basil and lemon beurre balance, Grilled (crustacean)

Bone-in Veal Rib eye & Morten Bay bug – Dry aged and slow roasted w Paris mash, seasonal veg, chimichurri compound butter, shiraz jus and roasted bug

## Desserts

Marshmallow cheesecake – graham cracker base, raspberry fluid gel, Chantilly cream and caramelised white chocolate drizzle.

Layered Cherry & Callebaut chocolate Mousse – Layers of flourless sponge, cherry compote, rich Callebaut moose, topped with honey



Lagoon