# **NEW YEAR'S EVE**

This 31st of December, put 2020 behind you and welcome the new year with good food, good drinks and most of all, good company.

We have two options to choose from with twilight and late dining menus.

# Twilight menu

When: from 5.30pm Depart 8.00pm 3 course dinner \$80pp food only \$130pp with beverage package

# Late night menu

When: from 8.30pm till close 5 course dinner \$150pp food only \$220pp with beverage package

# Twilight menu

Adults: \$80pp Children (under 12): \$45.00 From 5.30pm, depart 8.00pm

#### Stuzzichini

arancini – pumpkin, ricotta, garlic aioli
calamari ripieni – calamari filled with chorizo and pepperoncini
carpacio – king fish, blood orange and pomegranate dressing

# Piatti prinicipali

anatra - twice cooked duck in agro dolce, pickled radicchio

#### **Dolce**

pannacotta – pistachio with caramelised pear tira misu – with frutti di bosca

# Late night menu

5 course dinner

From 8.30pm

\$150pp food only, \$220pp with beverage package

### **Antipasti**

a seasonal selection of cured meat, vegetables and seafood

# Stuzzichini

arancini – pumpkin, ricotta, garlic aioli

calamari ripieni – calamari filled with chorizo and pepperoncini

carpacio – king fish, blood orange and pomegranate dressing

### **Pasta**

ravioli in brodo - filled with prawns, leek, semidried tomatoes in a seafood broth

# Piatti prinicipali

anatra - twice cooked duck in agro dolce, pickled radicchio

### **Dolce**

pannacotta – pistachio with caramelised pear tira misu – with frutti di bosca

Please notify us of any dietary requirements so we can ensure you and your guests are well looked after