



NEW YEAR'S EVE MENU

2 course \$48 | 3 course \$56
Including a glass of bubbles on arrival

ENTREE

Seafood antipasto (DF, GF)

Smoked salmon, tiger prawns, mussels, clams, chili squid & mesclun salad

Seared garlic prawns (GFO)

Served with grilled sourdough

Insalata caprese (V, GF)

Classic ripened tomatoes & buffalo mozzarella with basil & olive oil

MAINS

Surf & turf (GF, DF)

Prime beef eye fillet & grilled prawns served with creamy mash,
steamed broccolini & béarnaise sauce

Grilled Mooloolaba barramundi fillet (GF)

Served with prawn risotto, mélange of vegetables & charred lemon

Chimichurri chicken (GF, DF)

Garlic & herb marinated chicken supreme with warm organic quinoa salad,
baby carrots & cherry tomato salsa

Slow roasted pork belly (DF, GF)

With boulangere potato, charred pear & apple jus

DESSERT

Raspberry opera (V)

Hazlenut, white ganache & raspberry jelly

Chocolate coconut pebble (VG)

Chocolate & coconut mousse on chocolate oat base

Cheese plate (V, GFO)

Gourmet blue, brie & cheddar cheese with lavosh & dry fruits

GF - Gluten Free | GFO - Gluten Free Option | DF - Dairy Free | V - Vegetarian | VG - Vegan



NEW YEAR'S EVE MENU

IN-ROOM DINING

ENTREE

Seafood antipasto \$32 (DF, GF)

Smoked salmon, tiger prawns, mussels, clams, chili squid & mesclun salad

Seared garlic prawns \$24 (GFO)

Served with grilled sourdough

Insalata caprese \$18 (V, GF)

Classic ripened tomatoes & buffalo mozzarella with basil & olive oil

MAINS

Surf & turf \$38 (GF, DF)

Prime beef eye fillet & grilled prawns served with creamy mash, steamed broccolini & béarnaise sauce

Grilled Mooloolaba barramundi fillet \$34 (GF)

Served with prawn risotto, mélange of vegetables & charred lemon

Chimichurri chicken \$24 (GF, DF)

Garlic & herb marinated chicken supreme with warm organic quinoa salad, baby carrots & cherry tomato salsa

Slow roasted pork belly \$32 (DF, GF)

With boulangere potato, charred pear & apple jus

DESSERT

Raspberry opera \$18 (V)

Hazlenut, white ganache & raspberry jelly

Chocolate coconut pebble \$18 (VG)

Chocolate & coconut mousse on chocolate oat base

Cheese plate \$22 (V, GFO)

Gourmet blue, brie & cheddar cheese with lavosh & dry fruits

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