



NEW YEAR'S EVE DINNER

SHARED ENTREE

Celtic Tasting Plate

House made dips, flatbread, pea & pork croquettes, smoked salmon, freshly shucked oysters, pickles, mustard, smoked ham, Irish cheddar, tomato relish, traditional soda bread

MAIN

Roasted Daintree Barramundi

Kipfler potato, parsnip purée, spinach, brown butter & lemon

Pressed Shoulder of Lamb

Cauliflower purée, crushed green peas, crispy onion, rosemary jus

Gardeners Pie vg

Spring vegetable ratatouille, green peas, rocket, vegan gravy

DESSERT

Baileys Panna Cotta

Chocolate crumble, dried fig, vanilla syrup

Chocolate Orange

Rich chocolate ganache, orange marmalade, sweet mascarpone

Lemon Tart

Raspberry Sorbet

Aged Cheddar Cheese

Oat cakes, seasonal accompaniments

\$110pp in P.J.'s Side Bar – Complimentary drink on arrival

Kids Menu \$25 - 12 years & under

*Fish n Chips or Sausage & Mash
includes a soft drink & ice cream*

v- vegetarian vg-vegan