

BAR OMBRÉ PRESENTS

NYE

THURS 31 DEC | FROM 7PM

2020



5-Courses | 3hr Beverage Package | \$350PP

Live Entertainment by Soul Nights & DJ Def Rok

Prime views of Sydney Harbour Fireworks

FOR DETAILS VISIT [SALTMEATSCHEESE.COM.AU/BAR-OMBRE](https://saltmeatscheese.com.au/bar-ombre)
OR CONTACT US AT [CIAO@BAROMBRE.COM.AU](mailto:ciao@barombre.com.au)

NYE MENU 2020

\$350PP | 3hr Beverage Package

ANTIPASTI TO SHARE

Rosemary & Seasalt Almonds

Rosemary & Garlic Focaccia
olives & confit tomatoes

Hand-Tied Burrata & Prosciutto San Daniel
sun-dried tomato pesto

Zucchini Flowers
filled with ricotta, truffle pecorino & walnut

Soft Shell Crab
cabbage and mint slaw

COLD SEAFOOD PLATTER TO SHARE

King Prawns & Balmain Bugs
salsa rosa sauce

Sydney Rock Oysters
served natural with red wine mignonette

Tuna Carpaccio
lemon dressing, pistachio, carasau bread (df)

SECONDI

CHOICE OF
Crispy Skin Tasmanian Salmon
cauliflower puree, shaved zucchini, charred asparagus, salsa verde
(gf) (df)

Grilled Wagyu Scotch Fillet
Café de Paris butter & charred broccolini

DOLCE TO SHARE

Mini Cannoli
ricotta & chocolate filled served with orange curd

Tiramisu
cocoa, coffee, liqueur

ANTIPASTO RIVIERA TO SHARE

prosciutto, mild sopressa salami, mortadella, buffalo mozzarella,
spanish iberico & truffle manchego, carasau bread & condiments

3HR BEVERAGE PACKAGE 7-10PM

Includes prosecco, selection of house white & red wine,
draft beers, soft drinks, juice, sparkling/still water

dietary options available upon request