



# NYE 2020 MENU



\$69PP | GLASS OF PROSECCO ON ARRIVAL

## 7-COURSE DEGUSTATION

### OVEN-BAKED SCALLOPS

basil cream

### KING PRAWNS

orange, cannellini salad

### TUNA, AVOCADO & BURRATA TARTARE

chives, black sesame seeds, grated ginger served with crispy bread

### TRIO BRUSCHETTA

classic | scamorza, prosciutto, alici | roasted marinated seasonal vegetables

### LEMON SORBET SHOT

*to cleanse the palate*

### CHOICE OF PASTA

spaghetti chitarra, clams, cherry tomatoes, grated nduja

OR

egg pappardelle, Italian sausage, cherry tomatoes, fresh asparagus

### SWORDFISH

pan-fried rainbow chard, cherry tomatoes, lemon balm & herbed dressing

### NUTELLA CUSTARD BIGNE

chocolate ganache, strawberries, mint, chantilly cream

Dietary requirements available upon request

## 3HR BEVERAGE PACKAGE \$40PP

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

*Salt  
Meats  
Cheese.*