



New Years Eve Dinner 2011

On arrival

Crumbed Crystal Bay prawns, mango lime pickle
Crisp High Country pork belly, spiced apple compote
Confit fennel, roast tomato, parmesan tartlet, basil oil
Sydney rock oyster, champagne sabayon

Entrée

Tea-smoked duck breast, pickled kumquats, roast eschallots, toasted walnuts,
plum dressing

Blue swimmer crab mousse, Moreton bay bug, cucumber jelly,
parmesan wafer

Main course

Seared barramundi fillet, kipfler potatoes, fennel, endive & orange salad, bisque
sauce

Slow roast Gippsland tenderloin, buttered pencil leeks, croquette potato,
béarnaise sauce

Dessert

Dark chocolate terrine,

Iced lemon soufflé

Summer pudding, clotted cream

Pistachio shortbread, caramel cream

Selection of teas, espresso coffee

Supper

Mini homemade pies & sausage rolls

Please advise if you have any special dietary requirements