

NYE 2023

THREE COURSE SET MENU

\$85PP

ENTREE

- Sesame Crusted Tuna with a wakame seaweed salad and ponzu wasabi GF
- Crispy Chicken Dumplings with a crispy noodle salad and nam prix dipping sauce
- Tempura Australian King Prawns served with slaw and a passionfruit & sweet chilli sauce
- Barbequed Squid with petite Greek salad and balsamic glaze GF
- Zucchini & Corn Fritters with beetroot hommus, grilled haloumi, and micro herbs GF

MAIN

- Beef Fillet on Mashed Potato with bacon jam, broccolini and red wine jus GF
- Chicken Breast served with potato gnocchi, cherry tomatoes, snow peas, and baby spinach, tossed with a mustard cream & romesco sauce
- Fish of the Day on Smashed Chat Potatoes with lemon pepper greens, lemon butter and fried enoki GF
- Ratatouille Vegetables - eggplant, squash, zucchini, onion, and capsicum with tempura asparagus, and a tomato and capsicum sauce GF

DESSERT

- Lemon Meringue Pie with raspberry coulis and berries
- Slow Baked Chocolate Tart with chocolate honeycomb crunch and chocolate gelato
- Sticky Date Pudding with butterscotch sauce and vanilla bean ice cream
- Citrus Tart with strawberry compote and boysenberry ice cream GF

ZENITH