

# NEW YEAR'S EVE MENU

## START

*(to share)*

**House focaccia**, *parmesan custard, rosemary, basil*

## ENTRÉE

*(to share)*

**Sydney Rock oyster**, *reserve Pedro Ximenez sherry vinegar, shallot, lemon (GF, DF)*

**Selection of local Charcuterie**, *Chicken and pistachio terrine, house pickles (contains nuts)*

**Baked Hokkaido scallop**, *carrot puree, chilli butter, shiso (GF)*

**Zucchini blossom**, *goats curd, mint, pecorino, rainforest honey*

## MAIN

*(choice of)*

**250g Eye Fillet, pinnacle Pasture fed NSW MB2+ (GF)**

*Potato & thyme gratin, sauce au poivre*

**Blue Eye Trevalla Fillet (GF)**

*Heritage tomatoes, tarragon, lemon beurre blanc*

**Roast Pumpkin, Spinach & Fetta Rotolo**

*Grilled romaine hearts, tomato sauce, pistachio (contains nuts)*

## SIDES

*(to share)*

**Duck fat potatoes**, *confit garlic, parsley (GF, DF)*

**Iceberg salad**, *green goddess, Persian feta, watermelon radish, walnut (VGO, DF, contains nuts)*

## DESSERTS

*(individual)*

**Profiterole**, *Vanilla bean ice cream, salted caramel*

**KINGSLEYS**

woolloomooloo