

WOODLAND
KITCHEN & BAR

New Years Eve 2016

\$75 per person Bookings Essential
NO BYO

Starters for the Table to Share

Sourdough Baguette, Pepe Sayer Cultured Butter

Cured Salmon, Apple, Cucumber, Crème Fraiche, Cracked Buckwheat

Goats Cheese Arancini, Red Pepper Sauce, Beetroot Chips

Brioche Slider filled with Crisp Duck, Hoisin Sauce, Grilled Shallots, Chilli Mayo

ADD ½ dozen freshly shucked oysters and a glass of Sparkling French Bubbles for \$25 pp
oysters must be pre ordered upon booking to guarantee supply

Mains

Pan Roasted Snapper Fillet

spiced eggplant puree, green olive dressing

Roasted Gooralie Free Range Pork Belly

cauliflower cream, wilted spinach, lentils

Wood Fire Grilled Sirloin

onion soubise, roasted beetroot, cress

Sous Vide and Grilled Lamb Rump

braised white beans, tomato aioli

side dish: green leaf salad, lemon dressing and chips w/ roasted garlic aioli

Dessert

Chocolate Crème Brulee, Poached Cherries, Pistachio Biscotti

Toasted Coconut and Sago Pannacotta, Coconut Sorbet, Mango, Mint, Lime

Pavlova, Raspberries, Raspberry Ice Cream, White Chocolate

Buche D'affinois Triple Cream, Lavosh, Quince Paste, Grapes

Please note that BYO is not permitted for this event.