



## **2017 NEW YEAR'S EVE DINNER / \$100 Per Person**

**( Includes a glass of Chandon on Arrival )**

### **AMUSE BOUCHE**

**FRESH OYSTERS SERVED WITH ORANGE SORBET (GF)**

### **ENTRÉE**

**GAMBERI E CAPESANTE ALLA GRIGLIA (GF)**

Fresh local prawns and scallops grilled served  
with concasse of fresh tomato

### **PRIMO**

**RAVIOLI DEL PESCATORE (GF)**

Homemade ravioli pasta stuffed with prawns and travelli  
served with clams and lobster bisque

### **SECONDO**

**FILETTO AL NERO D'AVOLA (GF)**

Eye fillet cooked medium on the grill served with  
kipfler potatoes and fresh beans

**or**

**BARRAMUNDI ALLA MEDITERRANEA (GF)**

Fresh local fillet of barramundi served on a bed of black rice with  
asparagus and red cabbage

### **DOLCE**

**WARM STICKY DATE PUDDING (GF)**

Dessert served with vanilla ice cream and salted caramel sauce

