

New Year's Eve Menu

Wednesday 31st December 2024

MEZZE

Sweet grilled peppers (gf/v/df)
Mixed marinated olives (gf/df/v)
Marinated artichokes (gf/v/df)
Chickpea hummus & harissa (gf/v/df)
Garlic & cucumber tzatziki (gf/v)
Prosciutto San Daniele (df/gf)
Warm flatbread, mediterranean seasoning (df/v)

HOT CANAPES

Haloumi, filo pastry, lemon gel & oregano (v)
Swordfish souvlaki, cumin, lemon & oregano (df/gf)

COLD CANAPES

Tuna cone, brick pastry, wasabi crème fraiche
Scallop ceviche, orange, chili, lime (gf/df)
Sydney rock oyster, yuzu jelly (gf/df)

SUBSTANTIAL CANAPES

Tomato granita, stracciatella, basil (gf/v)
Prawn cocktail, brioche, baby gem lettuce

DESSERT CANAPES

Petit pavlova, strawberries & cream (gf/v)

(v) vegetarian (gf) gluten-free (df) dairy-free



MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE. (V)

VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE (N)

CONTAINS NUTS

ALL VISA, MASTERCARD & AMERICAN EXPRESS CARDS WILL INCUR A 1.65% PROCESSING FEE. ALL DEBIT CARDS WILL INCUR A 0.55% PROCESSING FEE.