NEW YEARS EVE

ON ARRIVAL

lobster & scallop sausage roll

beef tartare en croute, garlic aillade

crushed pea and lemon tartlet

ENTREE

sourdough baguette, whipped maple butter V

prosciutto di parma, roasted apriocts, stracciatella

tuna crudo, sicilian olive tapenade, white anchovies, macadamia cream

ravioli of crab and prawn, confit fenel, sauce vin blanc

MAIN

lamb wellington, french onion puree, burnt pearl onions, rosemary jus

roast new potato, herb butter

butter leaf salad, lemon and chardonnay vinaigrette V GF DF

DESSERT

champagne and elderflower trifle
almond sponge, champagne and elderflower jelly, poached white grapes, vanilla custard and chantilly cream

DH cheese plate, variety of cheeses, date loaf and truffle honey

TEA, COFFEE, PETIT FOURS

lemon and chia seed madeline, sea salt fudge, bourbon truffle V

+ DELUXE BEVERAGE PACKAGE

$400 ADULTS

DECKHOUSE