



New Year's Eve

*House made roasted focaccia
served with olive oil and aged balsamic.*

Crab

served with avocado, apple and fennel salsa, and preserved lemon

Free Range Pork Belly

served with smoked labna, mustard leaves and raisin chutney

Junee Lamb

served with summer pea salad, silver beet and pan jus

Artisan Gippsland Triple Cream Brie

with fig jam, lavosh and almonds

Mango Bavaroise

served with passionfruit gel, mint and coconut sponge