

THE NEW YEAR SEAFOOD DINNER

LIVE MUSIC HOSTED BY

Don MacGregor
FLAUTIST

FULL PACKAGE \$275 PER PERSON

NEW YEARS PUNCH

Local tropical flavours blended with traditional Christmas spices.

EVERY 2 PEOPLE A BOTTLE OF:

**LAURENT PERRIER
LA CUVÉE CHAMPAGNE NV**

AMUSE BOUCHE

A surprise Christmas present from the Chef, cannot be opened early!

LOCAL MAHI-MAHI

Marinated in Local gin and lime, dressed with Avocado and roast Macadamias, served on a Betel leaf

NEW YEARS EVE SEAFOOD PLATTER:

12 Coffin Bay Oysters – 3 XL Moreton Bay Bugs – 8 QLD Tiger Prawns – 10g Kaluga Caviar – 6 Natural Blinis & 6 served with Lime Chantilly, Beetroot cured salmon and Salmon Caviar – 100g Bluefin Tuna Sashimi – House made Ponzu and Cocktail sauce.
(Add Crayfish for \$20 per person)

KAFFIR LIME COLONIAL SORBET

The perfect palate cleaner

NEW YEARS PAVLOVA

French meringue served with Strawberry declination, Daintree Vanilla chantilly and lemon balm leaves

ADULTS-ONLY RESTAURANT

