



THE RESIDENT

New Year Eve 2018

\$59pp – Bookings Essential With Prepayment

On Arrival

Glass of Bay of Stones Brut NV or Furphy Beer

Choice of Entrée

Pan seared scallops, cauliflower puree, goji berry vinaigrette + herbs

Crispy squid, herb aioli, parmesan + cherry tomatoes

Roasted cauliflower, dill, olive oil, goats curd, pomegranate, walnuts

Grilled chorizo with crouton, basil, tomatoes

Choice of Main

Grilled Tasmanian salmon, freekeh, asparagus, green beans, leaves, tomatoes, lemon oil

Chicken diavolo, paprika, chilli & lemon marinade + roasted vegetables, coriander yoghurt

Grilled lamb fillet, crushed potatoes, cherry tomatoes, pecorino, rocket + pesto

Duck cappelletti pasta, rose sauce, thyme, rosemary, tomato medley + broccolini

Dessert

Sticky date pudding with vanilla bean ice-cream