

New Year's Eve

ENTRÉES

RISOTTO CROQUETTES (V)

Wild mushrooms, pea, mint, pecorino, rocket, romesco

SALMON CEVICHE (GF)

Iceberg, avocado, radish, tobiko, coriander

VIETNAMESE BEEF SALAD

Warm beef, wombok slaw, mixed herbs, cashew, sriracha dressing

BUTTER POACHED LOBSTER

Champagne lobster, cold tomato gazpacho, crispy sourdough

SPICY PRAWNS TACOS

Corn salsa, trezigo

SMOKED CHICKEN SALAD (GF)

Avocado puree, heirloom tomato, watercress, radish, smoked quinoa

DESSERTS

WHITE CHOCOLATE PANNA COTTA (GF)

Berries coulis, fairy floss

HOUSE MADE STICKY DATE PUDDING

Salted caramel sauce, citrus mascarpone cream

TROPICAL PAVLOVA

Fruits, coconut textures, cream

MAINS

CRISPY SKIN SALMON (GF)

Chat potatoes, broccolini, tropical salsa, lemon mayo

SLOW COOKED PORK BELLY (GF)

Roasted potatoes, braised red cabbage, apple puree, cider sage jus

BLACK ANGUS SIRLOIN 250G (GF)

Pommes puree, charred onion, broccolini, veal jus

CHERMOULA CHICKEN SUPREME (GF)

Sweet potato smash, braised lettuce, peas, leek, pancetta crumb, truffle infused cream sauce

MUSHROOM RAVIOLI (V)

With burnt butter, confit mushroom, ricotta, spinach

BRAISED BEEF CHEEKS

Sweet potato mash, green beans, salsa verde

LIVE ENTERTAINMENT
& COMPLIMENTARY
DRINK ON ARRIVAL

KIDS MENU

MAINS

PANKO CRUMBED SCHNITZEL Served with chips and salad

CRISPY BATTERED FISH Served with chips and salad

150G RUMP STEAK (GF) Served with creamy mash and vegetables

DESSERT

BANANA SPLIT (GF)

Vanilla ice cream, chocolate fudge sauce and caramel popcorn

2 COURSES

3 COURSES

	MEMBERS	VISITORS	MEMBERS	VISITORS
ADULTS	\$55	\$63	\$65	\$75
CHILDREN (UNDER 15 YEARS)	\$20	\$23		

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