

NEW YEAR EVE'S MENU

4 COURSE DINNER + 4 HOUR DRINKS PACKAGE

YOUR CHOICE OF ENTRÉE

Wild mushroom and truffle pate – with fresh bread and quince paste.

Sicilian fried chicken bites – with nduja, olive crumble
and oregano lemon aioli

Duck and pork terrine – with apricot moustarda, seeded lavoche
and an apple roquette salad

PALETTE CLEANSER

Apple lemongrass fizz shot

YOUR CHOICE OF MAIN COURSE

Reef and beef skewer – Cape Grim rump and honey brown mushroom skewer
with lemon salt pinkeyes, steamed broccolini and a garlic butter baked morten
bay bug, saffron abalone butter, jus and garlic crisp to the side

Grilled market fish – with pea puree, buttered crushed pinkeyes,
asparagus and crispy prosciutto

Cauliflower and cheddar filo pie – with smoked tomato sugo

YOUR CHOICE OF DESSERT

Tassie soft cheese plate – Tasmanian brie, quince paste,
walnut date roll, crispbread

Individual lemon tart – with fresh berries, coulis and pure cream

WATERLINE

BROOKE STREET PIER