

NEW YEAR'S EVE.



SHARED ENTREE.

GRAZING PLATTERS AGF
SELECTION OF CURED MEATS, CURED FISH,
HOUSE DIPS, MARINATED OLIVES, HOUSE PICKLES,
MUSTARD AND GRILLED SOURDOUGH

MAC & CHEESE CROQUETTES V
TRUFFLE MAYONNAISE

CHOICE OF MAIN.

PANFRIED TASMANIAN SALMON GF
KOHLRABI, SEAWEED SLAW, NASTURTIUM, SALMON ROE

ROAST HAZELDENE CHICKEN BREAST GF
SPICED CAPSICUM, CHARRED BABY EGGPLANT,
HEIRLOOM CARROT & CHERVIL

CHARGRILLED 220G EYE FILLET GF
PRESERVED LEMON & GARLIC TOUM, CHIMICHURRI,
GRILLED BABY GEM LETTUCE, BEEF JUS

HOUSE MADE BAKED RICOTTA GNOCCHI V
PESTO, ZUCCHINI FLOWER, GRANA PANDANO

CHOICE OF DESSERT.

DARK CHOCOLATE BROWNIE
SORBET, BERRIES

LEMON TART
CRÈME CHANTILLY

FLOURLESS ORANGE CAKE
MACERATED ORANGE, CLOTTED CREAM, ALMOND

NYE DINNER | 3 COURSE \$130PP

BOOKINGS FROM 7.30PM | BOOK ONLINE BEARBRASS.COM.AU

CALL 9682 3799

