

# 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.

**GRILLED SWORDFISH STEAK**

WARM ZA'ATAR SPICED PEARL COUS COUS, RED ONION,  
SLOW ROASTED VINE TOMATOES, LEMON & OLIVE

**CRISP DUCK CONFIT**

BRAISED ENDIVE, RADICCHIO, BEETROOT, HAZELNUT & CURRANT, DUCK JUS

**CHARGRILLED 220G EYE FILLET** GF

PRESERVED LEMON & GARLIC TOUM, CHIMICHURRI,  
GRILLED BABY GEM LETTUCE, BEEF JUS

**POTATO GNOCCHI** VGA

GLOBE ARTICHOKE, SHITAKE MUSHROOM, SAGE & PECORINO

CHOICE OF DESSERT.

**PROFITEROLES**

VANILLA ICE CREAM, WARM CHOCOLATE SAUCE, FLAKED ALMONDS

**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](http://BEARBRASS.COM.AU)

CALL 9682 3799

