

**NEW
YEAR'S
EVE.**

BearBrass

DINING



CHOICE OF ENTRÉE.

FRESHLY SHUCKED PACIFIC OYSTERS (6)
RED WINE VINEGAR MIGNONETTE

BUTTERNUT PUMPKIN FALAFEL **VEGAN**
HUMMUS, ZA'ATAR

CLASSIC PRAWN COCKTAIL
AVOCADO, ICEBERG LETTUCE, CUCUMBER,
SPANISH ONION, CROUTON, MARIE ROSE

HAND CUT STEAK TARTARE
CAPER, CORNICHON, CHIVE, HORSERADISH,
SOURDOUGH CROUTON, EGG YOLK

CHOICE OF MAIN.

GRILLED SWORDFISH STEAK
SLOW ROASTED VINE TOMATOES, ROMESCO, CAVELO NERO,
ASPARAGUS & BROAD BEAN

LAMB SHANK
PEARL COUSCOUS, CHARRED ONION, ZUCCHINI, CAPSICUM,
ROASTED EGGPLANT, CHIMICHURRI, ROSEMARY JUS

CHARGRILLED 220G EYE FILLET
POTATO FONDANT, GRILLED BABY GEM LETTUCE,
BRAISED SHALLOT, RED WINE JUS

VEGETABLE LINGUINE **V**
GLOBE ARTICHOKE, ZUCCHINI FLOWER, SPRING PEA,
ASPARAGUS, TRUFFLE & PECORINO

CHOICE OF DESSERT.

PROFITEROLES
VANILLA ICE CREAM, WARM CHOCOLATE SAUCE, FLAKED ALMONDS

GRILLED PEACH & THYME PAVLOVA
CHANTILLY CREAM, STRAWBERRY SORBET, HONEYCOMB

CHOCOLATE & RASPBERRY BROWNIE **VEGAN**
VEGAN VANILLA ICE CREAM, FAIRY FLOSS

V-VEGETARIAN

NEW YEAR'S EVE.



CANAPE



COLD.

MINI LEEK & FETA QUICHE
ONION JAM

PRAWN SKEWERS
HERB AIOLI

RICE PAPER ROLLS VEGAN
RICE WINE VINEGAR

HOT.

BEETROOT & QUINOA FALAFEL VEGAN
SALSA VERDE

MUSHROOM ARANCINI V
TRUFFLE MAYONNAISE

PULLED BEEF TARTLET
MASH POTATO, HORSERADISH

SUBSTANTIAL.

SOFT SHELL CRAB BAO VEGI AVAILABLE
ASIAN SLAW, NAM JIM

MINI CHICKEN & MUSHROOM PIES

SWEET.

MINI GELATO CONES

CHOCOLATE CAKE VEGAN
RICH CHOCOLATE GANACHE & RASPBERRY

V-VEGETARIAN