

**NEW
YEAR'S
EVE.**

BearBrass

DINNER MENU \$175



CHOICE OF ENTRÉE.

BURRATA

CONFIT TOMATO, OLIVE, BASIL, GRILLED SOURDOUGH

TUNA TATAKI

SEARED YELLOWFIN TUNA, SOY, SESAME, SHALLOT, CHILLI, SPRING ONION

ZUCCHINI FLATBREAD

HUMMUS, EDAMAME, PICKLED CURRANTS, TOASTED PINE NUTS, SOFT HERBS

LAMB KOFTAS

SMOKED EGGPLANT, CUCUMBER, CORIANDER & SESAME,
PRESERVED LEMON YOGHURT

CHOICE OF MAIN.

DAINTREE BARRAMUNDI

ROMESCO, SAUTEED ROCKET, BROAD BEAN, ASPARAGUS,
OLIVE OIL & BASIL

SOUTHERN RANGES BEEF EYE FILLET

POTATO FONDANT, BRAISED SHALLOT,
WATERCRESS, RED WINE JUS

HAZELDENE CHICKEN BREAST

CREAMED POTATO, SPINACH, BACON BUTTER SAUCE

CHOICE OF DESSERT.

DULCE DE LECHE

CHOCOLATE CRUMB, PEANUT ANGLAISE

FLOURLESS ORANGE CAKE

CANDIED ORANGE SYRUP, CHOCOLATE ICE CREAM

LEMON TART

CRÈME FRAÎCHE

**NEW
YEAR'S
EVE.**



VEGETARIAN MENU



ENTRÉE.

ZUCCHINI FLATBREAD

HUMMUS, EDAMAME, PICKLED CURRANTS,
TOASTED PINE NUTS, SOFT HERBS

MAIN.

SUMMER VEGETABLE RISOTTO

GREEN PEA, ASPARAGUS, ARTICHOKE, ZUCCHINI FLOWER,
PARMESAN & CHIVE

DESSERT.

RED VELVET CAKE

WHIPPED CASHEW CREAM, RASPBERRY COULIS

CHILDRENS MENU

\$50 12 YEARS & UNDER

CHOOSE FROM.

CHICKEN SCHNITZEL

CRUMBED CHICKEN BREAST, CHIPS & GRAVY

BATTERED FISH GOUJONS

CHIPS OR VEGETABLES

PENNE NAPOLITANA

DESSERT.

PROFITEROLES

VANILLA ICE CREAM, CHOCOLATE SAUCE