

New Years Eve

31ST DECEMBER 2017

STARTERS

ouzo cured kingfish
w/ avocado lime creme, shaved apple & toasted brioche

sydney rock oysters
w/ avruga caviar, champagne vinaigrette & chives (g/f)

butter poached blue swimmer crab meat
on sweet corn purée topped w/ popcorn nori powder

twice cooked confit pork belly
w/ a date & sesame filo cigar topped w/ a roasted fennel jus

MAINS

garlic prawns (*costa omeros' signature dish c.1970*)
in a garlic, mushroom, shallot cream sauce served on a bed of rice w/ fried parsley

cone bay barramundi fillet
on roasted pumpkin purée, buttered chat potatoes & a curry coconut sauce (g/f)

10hr slow cooked beef cheeks
on potato purée, season greens and porcini mushroom jus (g/f)

atlantic salmon fillet
on moroccan spiced cauliflower & israeli couscous served with minted tzatziki

DESSERTS

saffron and pear mousse
w/ vanilla Persian fairy floss & saffron syrup

'vasilopita' (greek new year's eve cake)
served w/ grand marnier jelly & a white chocolate almond lucky coin

coconut and milk chocolate pannacotta
w/ crushed meringue & raspberry coulis (g/f)

\$130p/p for 3 course menu

children's meals: *chicken schnitzel or fish & chips w/ a choc brownie \$60*