

NYE Early Sitting Set Menu 70pp

This New Year's Eve, we're doing what we do best, better than ever, with a night of laid-back celebration, good music and incredible flavours. Settle in, pour a drink and raise a glass to the new year over some festive inspired small plates. Here's to new beginnings, old friends, and damn good food.

Wood-Fired Flat Bread Sesame Brown Butter

Roasted Celeriac Hummus Confit Garlic, Hazelnut*

Burnt Orange & Kashkaval Fritter Pickled Pepper Relish

Marinated BBQ Scallops Fermented Chilli Butter, Young Leek

Miso Aubergine Sour Cream, Crispy Onion

BBQ Cod Green Coconut Curry, Almond Ezme

Chargrilled Mallard Sea Buckthorn, Hot Sauce, Carrot

Crispy Brussel Sprouts Confit Garlic & Sage **Skillet Potatoes** Herb Cream & Sheep's Cheese

70% Dark Chocolate Mousse Clementine & Macadamia

EST. 2021

Burnt Orange







NYE Late Sitting Set Menu 90pp

This New Year's Eve, we're doing what we do best, better than ever, with a night of laid-back celebration, good music and incredible flavours. Settle in, pour a drink and raise a glass to the new year over some festive inspired small plates. Here's to new beginnings, old friends, and damn good food.

Wood-Fired Flat Bread Sesame Brown Butter

Roasted Celeriac Hummus Confit Garlic, Hazelnut*

Burnt Orange & Kashkaval Fritter Pickled Pepper Relish

Marinated BBQ Scallops Fermented Chilli Butter, Young Leek

Miso Aubergine Sour Cream, Crispy Onion

BBQ Cod Green Coconut Curry, Almond Ezme

Chargrilled Mallard Sea Buckthorn, Hot Sauce, Carrot

Crispy Brussel Sprouts Confit Garlic & Sage **Skillet Potatoes** Herb Cream & Sheep's Cheese

70% Dark Chocolate Mousse Clementine & Macadamia

Baked Baron Bigod Croutons, Spicy Stonefruit Relish, Pickles

NYE Countdown Champagne

Complimentary Glass of Veuve Clicquot Yellow Label Brut

EST. 2021

Burnt Orange







NYE Early Sitting Vegetarian & Vegan Set Menu 60pp

This New Year's Eve, we're doing what we do best, better than ever, with a night of laid-back celebration, good music and incredible flavours. Settle in, pour a drink and raise a glass to the new year over some festive inspired small plates. Here's to new beginnings, old friends, and damn good food.

Please note these dishes can be made vegan. Please inform your server.

Wood-Fired Flat Bread Sesame Brown Butter

Crispy Fried Artichokes Cashew Cream & Pickled Pear

Roasted Celeriac Hummus Confit Garlic, Hazelnut*

Burnt Orange & Kashkaval Fritter Pickled Pepper Relish

Miso Aubergine Sour Cream, Crispy Onion
Charred Pumpkin Date & Chilli Butter, Barley
Black Cumin & Orange Glazed Cauliflower Almond Ezme

Crispy Brussel Sprouts Confit Garlic & Sage **Skillet Potatoes** Herb Cream & Sheep's Cheese

70% Dark Chocolate Mousse Clementine & Macadamia

EST. 2021

Burnt Orange







NYE Early Sitting Vegetarian & Vegan Set Menu 80pp

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Crispy Fried Artichokes Cashew Cream & Pickled Pear

Roasted Celeriac Hummus Confit Garlic, Hazelnut*

Burnt Orange & Kashkaval Fritter Pickled Pepper Relish

Miso Aubergine Sour Cream, Crispy Onion
Charred Pumpkin Date & Chilli Butter, Barley
Black Cumin & Orange Glazed Cauliflower Almond Ezme

Crispy Brussel Sprouts Confit Garlic & Sage
Skillet Potatoes Herb Cream & Sheep's Cheese

70% Dark Chocolate Mousse Clementine & Macadamia

Baked Baron Bigod Croutons, Spicy Stonefruit Relish, Pickles

NYE Countdown Champagne

Complimentary Glass of Veuve Clicquot Yellow Label Brut

EST. 202

Burnt Orange





