



flooded gums
restaurant

New Year's Eve Menu

Includes glass of sparkling or tap beer on arrival

Amuse-bouche

Entrée

Angel hair pasta with East Coast prawns, chilli, garlic and parsley

Tonkatsu BBQ pork, seared scallop, pickled daikon, angel hair chilli, salmon roe

Semi cured chargrilled pepper crusted Tasmanian salmon, pickled asparagus,
tomato salad, dill beurre blanc

Ricotta gnocchi, roast pumpkin, fried capers, brown sage butter, parmigiano reggiano

Main

Fish of the Day, neuf potatoes, charred broccolini, finger lime, beurre blanc

Roasted Burrawong Gaian duck, carrot purée, pickled gherkins, pink peppercorns,
red currant chutney

Masterstock braised beef ribs, black beans, blistered green beans, pea purée,
sweet soy and mirin jus

Fresh local reef fish, mussels, prawns and squid in a crab and tomato bisque,
char grilled sourdough

Dessert

Deconstructed lemon tart, lemon curd, meringue, short bread and lemon sorbet

Flourless chocolate cake, raspberry purée, white chocolate ice cream

Lemon myrtle pannacotta, mint pesto, lilly pilly compote, toasted white chocolate
and vanilla bean ice cream

Cheese plate with a selection of Australian and imported cheese, fresh dates,
quince paste and fresh apple

\$95.00 per person