

Ceviche

RESTAURANT

New Year's Eve Menu

Saturday 31st December 2011

4 courses \$85 per person

Vegetarian option available on request

Bookings are essential

Starters

2 Pacific oysters natural with champagne pearls & salmon roe

Gazpacho shot, avocado foam, crouton

Marinated veal fillet, semidried tomato & olive salpicon, Parmesan crisp

Entrees

King fish sashimi, green tea noodles, wasabi & mirin dressing

Grilled garlic Yamba king prawns, saffron risotto

Seared peppered kangaroo fillet, truffle infused parsnip puree, leek vinaigrette

Mains

Wild caught barramundi fillet, kipfler potatoes, wilted spinach,
Sicilian currant & pine nut salsa, lemon crème fraiche

Five spice crispy duck, confit potatoes, asparagus, star anis & orange glaze

Macadamia & herb crusted Cowra lamb loin, summer vegetables, gremolata

Prime fillet of beef, mashed potatoes, greens,
creamy bacon & green peppercorn sauce

Desserts

Peach & mint sorbet, tuille, seasonal fruits

Cherry & chocolate custard trifle

Passionfruit soufflé, mango, mint & rum shot

Happy 2012 from the Ceviche crew!