



NEW YEARS EVE SET SHARE MENU (BANQUET)

FIRST COURSE

Fresh Sydney Rock Oysters **GF**
w/ house made vinaigrette

Mooloolaba Ocean King Prawns **GF**
w/ lemon & Marie Rose sauce

SECOND COURSE

Garlic & Herb Flatbread
w/ green chilli yoghurt

Chilli Garlic Prawns **GF**
w/ lemon & smoked paprika

Grilled Scallops **GF**
w/ lemon, herb & garlic butter

Beetroot Salad **GF** **V**
goats cheese, walnuts & red wine dressing

THIRD COURSE

Grilled Tasmanian Baby Octopus **GF**
sweet chilli, garlic & parsley

Crumbed Calamari Rings
w/ hand cut chips & house tartare or chilli mayo

Local Battered Flathead fillets
w/ hand cut chips & house tartare

SIDES

Hand Cut Chips **GF** **V** **VG** + **Condiments** **GF** **V**

\$49 pp

(Non-inclusive of drinks)



NEW YEARS EVE SET SHARE MENU (BANQUET)

FIRST COURSE

Fresh Sydney Rock Oysters **GF**
w/ house made vinaigrette

Mooloolaba Ocean King Prawns **GF**
w/ lemon & Marie Rose sauce

Citrus Cured Kingfish **GF**

SECOND COURSE

Garlic & Herb Flatbread
w/ green chilli yoghurt

Chilli Garlic Prawns
w/ lemon & smoked paprika

Grilled Scallops **GF**
w/ lemon, herb & garlic butter

Beetroot Salad **GF** **V**
goats cheese, walnuts & red wine dressing

THIRD COURSE

Grilled Tasmanian Baby Octopus **GF**
sweet chilli, garlic & parsley

Local Battered Flathead fillets
w/ hand cut chips & house tartare

Grilled Moreton Bay Bugs **GF**
w/ garlic & herb butter

SIDES

Hand Cut Chips **GF** **V** **VG** + **Condiments** **GF** **V**

\$59 pp

(Non-inclusive of drinks)

We are a fully licensed restaurant. Our bar features a selection of local and international tap/bottled beers, hand-picked wines and spirits. Choose from a bar tab or pay as you go from the counter/bar.

We can accommodate any dietary requirements, please advise us upon booking.

Minimum of 2 people. Full payment is required prior to the 31/12. Please be advised if payment has not been made by this date your booking will be released to our waiting list.