New Year's Eve

Four-course set menu - AUD148 per person

Sparkling wine on arrival

Appetiser

Seared duck breast with citrus chorizo puree

Entrée

Snapper crudo with pepper berry, pomegranate, avocado, olive oil & citrus salad with petite herbs. (NGI, NF, A)

Or

Prosciutto and melon burrata salad (NGI, NF)

Main

Vanilla butter poached lobster with pommes anna & asparagus spears (I)

Or

Rib eye 250 gram with potato gratin, green & bordelaise sauce

Dessert

Chocolate torte with mascarpone, gold dust & honey (V)

Or

Bombe Alaska with raspberry ice cream & fluffy meringue kissed with flames (V)

To Finish

House-made petite fours

DOCK 37

BAR AND KITCHEN

(V) Vegetarian (NGI) No Gluten Ingredients (NF) Nut Free (A) Australian Seafood (I) Imported Seafood (M) Mixed Origin Seafood
All dishes may contain traces of nuts, diary, gluten, eggs, soy, sesame, lupin and seafood. Please advise of any dietary requirements.