

# New Year's Eve 2023 Menu

---

## Aperitivo

Wood-Fired Focaccia Bread (GFO, V)  
Sydney Rock Oysters with Housemade Vinaigrette (GFO)  
Honey Roasted Walnuts (GF, V)  
Rosemary and Sea Salt Almonds (GF, DF, V)  
House Marinated Olives (GF, DF, V)  
Buffalo Mozzarella Caprese Skewers (GF, V)  
Marinated Mixed Vegetables (GF, V, VG)

### Assortment of Dips (GF)

Housemade capsicum pesto dip, Whipped Herb butter, Olive Tapenade, Balsamic Reduction, Basil Pesto, Nduja

### Selection of Cheeses, Fruits & Condiments (GF)

Double Cream Brie, Ricotta, Truffle Manchego & Vintage Aged Cheddar

### Selection of Cured Meats (GF, DF)

Prosciutto, Mild Sopressa Salami, Smoked Ham & Mortadella

---

## Hot Selection

Calamari & Zucchini Fritti (DF)  
Arancini al Ragù (GF)  
Saffron Arancini (GF, V)  
4 Cheese Croquettes (V)  
Marinated Italian Herb Chicken Skewers (GF)  
Marinated Italian Herb Lamb Skewers (GF)  
Gnocchi Sorrentina Pasta Cups (GFO, V)  
Gourmet Pizzas (GFO, VGO, VO)  
Fries + Truffle & Parmesan Fries (V)

---

## Dolce

House made Panna Cotta with Berries (GF)  
Mini Cannoli piped with Ricotta, Dark Chocolate & Pistachio  
Fruit Skewers served with Nutella drops (GFO)

---

## 3 hr Beverage Package

From 7pm - 10pm enjoy a cocktail on arrival and a selection of house white, red, rosé, prosecco, sparkling, tap beers, soft drinks & juice.