#### First Seating



# 3 Course New Year's Eve Menu

3 Courses + a glass of French Champagne for \$100 Children (ages 12 & under) - 3 courses for \$60

## 1st Course

Pumpkin, Ricotta & Macadamia Filled House Made Tortellini, Noisette Butter, Ricotta Salata

OR

Grain Fed Eye Fillet Carpaccio, Dijon Emulsion, Capers, Compressed Mushroom, Olive Oil (GF)(DF)

#### 2nd Course

12 Hour Braised Beef Cheek, Truffled Soft Polenta, Pickled Onion, Roasted Tomato Jus (GF)

OR

House Made Gnocchi, Grana Padano, Heirloom Tomatoes, Pickled Red Onion, Pistachio

## 3rd Course

Strawberry Buttermilk Panna Cotta, Pistachio, Meringue (GF)

OR

Maleny, QLD Chocolate Gelato (GF)

OB

Maleny, QLD Mango Sorbet (GF)(DF)(vegan)