

Zinc.

New Year's Eve 2013

Entrée

Barramundi & Prawn Tortellini in Lobster Bisque

Served with tomato concasse, fresh herbs, leek straw and prawn oil.

Sorbet

Granny Smith Apple Sorbet with Cinnamon Scented Apple Chips.

Main

Mushroom & Sage-filled Free Range Chicken Supreme

Served with home-made truffle scented potato & herb gnocchi, spring vegetables. Domaine chandon chardonnay & porcini velouté sauce.

Dessert

Queensland Mango Panna Cotta

Served with crisp sweet chilli, toasted coconut & pineapple confit.

\$100 per person

including one glass of bubbles on arrival

Table Reservations are Essential