



New Year's Eve
2019

\$120pp
includes drink on arrival

Spanish olives / Brasserie single origin bread

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La boqueria cured meats Banderillo pickles

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Beer battered zucchini flower w goat's curd / lemon aioli

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Yellow fin tuna tostada / avocado mousse / Spanish caviar

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Grilled Chorizon / Latin tomatillo salsa verde

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Bomba rice / Saffron / fennel / roasted Yamba prawn

Jacks creek beef cheek / cauliflower / jamon crumb

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Strawberry cheese cake

Or

Churros w Spiced custard and sour cherry jam