

New Years Eve 2025

Appetizers

Caldo Verde Soup \$16

Tuscan kale – chorizo sausage – potato – chicken broth – Grana Padano parmesan cheese

Rustik Caesar Salad \$16

romaine - nappa cabbage - Grana Padano parmesan cheese - croutons - lardons - Rustik anchovy dressing

Duck Confit Salad \$19

duck confit – greens – dried cranberries – shaved root vegetables – lemon poppy seed vinaigrette

Seared Scallops (2) \$21

celeriac purée – crispy onions – fennel – tomato jam

Steak Tartare \$24

raw diced beef tips – capers – pickles – shallots – herbs – crostini

Mains

Chicken Supreme \$39

chicken supreme breast – garlic mashed potatoes – market vegetables – caramelized onion glaze

Mushroom Risotto \$33

Fresh and Tasty mushrooms – Grana Padano parmesan

Beef Tenderloin (7oz) \$53

garlic mashed potatoes – market vegetables – demi glaze

Bouillabaisse (Seafood Stew) \$37

shrimp – mussels – calamari – octopus – tomato, garlic & saffron sauce

Australian Rack of Lamb \$68

garlic mashed potatoes – market vegetables – demi glaze

Add on Jumbo Shrimp \$7, Seared Scallop \$9, or both \$15

Desserts

Maple Crème Brulée \$10

maple infused vanilla custard – hard sugar top

Twice Baked NY Style Cheesecake \$10

NY style cheesecake – wrapped in filo pastry – topped with black currants

Chocolate Torte \$9

flourless chocolate torte – crème anglais

Apple Crumble Pie \$10

Granny Smith apples – oat crumble – salted caramel ice cream

Poached Pear \$9

red wine poached pear – cinnamon -orange

Gluten Free Substitute – 2.5

Bread- 3

 =Gluten Free  =Vegetarian