Happy New Year!

4 COURSE DINNER MENU

- CHOOSE 1 DISH PER COURSE -

INCLUDES 2HR DRINKS PACKAGE + 9PM FIREWORKS!

Entrées

FRASER ISLE SPANNER CRAB, GREEN MANGO SALAD, COCONUT,
TOASTED PEANUTS, CHILLI LIME DRESSING GF,DF

WAGYU BRESAOLA, QUEENSLAND MANGO, BASIL,
OLIVE DUST, VINCOTTO GF

SALT & PEPPER CALAMARI, HOUSEMADE SPICE BLEND,
ICEBERG SLAW, LEMON AIOLI GF,DF

HOUSEMADE GNOCCHI, KIN KIN OYSTER MUSHROOMS,
BASIL MACADAMIA PESTO V

Mains

SLOW BRAISED BEEF SHORT RIB (BONELESS), TAMARIND DRESSING,
ASIAN HERB SALAD GF,DF

GRILLED BARRAMUNDI, THAI PANANG CURRY, GREEN BEANS,
TOMATO, PEANUTS, RICE GF,DF

SLOW COOKED 300G BEEF SIRLOIN (MEDIUM-RARE),
RED WINE JUS, GREEN BEANS, HERB ROASTED POTATOES & CHORIZO GF

HANDMADE CRISPY TOFU, YELLOW CURRY, ASIAN GREENS,
FRIED ONIONS, RICE VEGAN, GF, DF

Dessert

TROPICAL FRUIT PAVLOVA, VANILLA CREAM, TROPICAL FRUIT, SORBET GF

QUEENSLAND MANGO CHEESECAKE,
SERVED BOATHOUSE STYLE, MACADAMIA CRUMBLE

RICH CHOCOLATE BROWNIE, SUMMER BERRIES, SALTED CARAMEL ICECREAM

Cheese

24-MONTH CLOTH AGED CHEDDAR, WOOMBYE BRIE, RIVERINE BUFFALO BLUE,
QUINCE PASTE, LAVOSH

noosa boathouse