

**NEW
YEAR'S
EVE.**

BearBrass

DINNER MENU



CHOICE OF ENTRÉE.

BURRATA V

CONFIT TOMATO, OLIVE, BASIL, GRILLED BREAD

PRAWN COCKTAIL

BABY GEM LETTUCE, CUCUMBER, TOMATO,
RED ONION, CROUTONS, MARIE ROSE SAUCE, PARSLEY

BEETROOT BITES V

SALSA VERDE, SOFT HERB, LEMON

LAMB FLATBREAD

SLOW COOKED LAMB SHOULDER, HUMMUS, PINE NUT,
CUCUMBER, CORIANDER, FLATBREAD

CHOICE OF MAIN.

ROASTED BARRAMUNDI FILLET

WOMBOK, CAVELO NERO, TOMATO, ASPARAGUS,
CORIANDER & LEMON VINAIGRETTE

220G SOUTHERN RANGES BEEF EYE FILLET

POTATO FONDANT, BRAISED SHALLOT,
WATERCRESS, RED WINE JUS

TRUFFLE & GREEN PEA RISOTTO V

FENNEL, SPINACH, ZUCCHINI FLOWER

ROASTED FREE RANGE CHICKEN BREAST

SAUTEED SPINACH, SWEET POTATO PUREE,
CHORIZO CRUMB, CHICKEN JUS

CHOICE OF DESSERT.

STICKY DATE PUDDING

BUTTERSCOTCH SAUCE, VANILLA ICE CREAM

VEGAN RED VELVET CAKE VEGAN LG

WHIPPED CASHEW CREAM, RASPBERRY COULIS

SUMMER BERRY & VANILLA PANNA COTTA LG

PEACH GRANITA, MINT

V-VEGETARIAN VEGAN LG - LOW GLUTEN