

New Year's Eve Menu

3 Course Set Menu - \$195 per person
Children's Menu - \$85 (Under 12 years old)

To Start

NV Moët et Chandon Imperial Épernay, France

Please choose 1 option from each of the following courses

Entrée

Szechuan Calamari: Lightly fried calamari, cucumber, onion lemon and nam jim

Pork Belly: Southern chilli glazed pork belly, lettuce, apples, onion and jalapeno

Beetroot & Labne: Sous-vide beets, cherry tomatoes, quinoa crisp, smoked labne, chives and balsamic

Wagyu Tartare: Smoked yolk, green dressing and lavosh bark

Main

FROM THE PADDOCK

Monte is the premium line of beef exclusive to The Meat & Wine Co.
Monte cuts are grilled to your liking in our in-house basting and **served with your choice of side and sauce**

SHORTHORN 150D

Fillet (MB 2+)	300g
New Yorker (MB 2+)	350g

WAGYU 450D

Wagyu Rib-Eye (MB 6+)	300g
Wagyu Rump (MB 6+)	500g

RIBS

Beef and pork ribs are slow-cooked in barbeque sauce then finished on a flaming hot char-grill. Lamb ribs are char-grilled with a lemon, herb mustard marinade. Served with your choice of side and sauce

Full Rack of Beef, Pork or Lamb Ribs

Chicken Breast: Moroccan spiced Supreme-cut chicken, silver beet, black barley and toum

Salmon Skewer: Fermented chilli, miso, sesame, soy, scallions, ginger and garlic. Served with your choice of side and sauce

Pasta: Orecchiette with red pepper ajvar, pea puree, broadbeans, asparagus, parmesan and truffle oil

Dessert

Crème Brûlée: Classic crème brûlée with choice of patisserie chocolate or coffee meringue biscuit

Raspberry Apple Pie: Fried apple and raspberry pastry, raspberry gel, cinnamon sugar and mascarpone ice cream

Tiramisu: Mascarpone cream, savoiardi, coffee, marsala and cocoa dusted

Sides

Crunchy chips

Onion rings

Mash

Salad

Cos, pomegranate, cucumber, onion, radish, vinaigrette

Cauliflower

Roasted with tahini, yoghurt, almonds, parsley, lemon, olive oil

Grain Salad

Pumpkin, Harissa yoghurt, black barley, tomato, hummus

SAUCES

Peppercorn - Portuguese - Barbeque Relish

Mushroom - Garlic Cream - Blue Cheese

African Hot Chilli - Black Garlic Butter

Children's Menu (U12)

Unlimited non-alcoholic beverages.
Please choose 1 option from each of the following courses

All served with your choice of side

To Start

Garlic Bread

Main

MONTE - GRAIN FED 120D

Fillet	200g
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Grilled Chicken Breast

Hand-Pressed Premium Beef Burger

280g Pasture-fed primal beef patty, Monterey Jack cheese, lettuce, tomato, crispy onion rings, truffle aioli and caramelised onion jam. Served with chips and pickle on the side

Dessert

Crème Brûlée: Classic crème brûlée with choice of patisserie chocolate or coffee meringue biscuit

Raspberry Apple Pie: Fried apple and raspberry pastry, raspberry gel, cinnamon sugar and mascarpone ice-cream



happy new year!

