

# NYE MENU

## ROCK *GoddeSS* SHOW

THE ULTIMATE 60's & 70's EXPERIENCE

CHOOSE ONE SELECTION FROM EACH COURSE

### ENTRÉES

#### SALT & PEPPER CALAMARI

Salt & pepper calamari served with a rocket, parmesan and balsamic salad with aioli

#### CAJUN CHICKEN

Cajun crumbed chicken tenderloins served on a pineapple, cherry tomato, red onion and lettuce salad with a creamy ranch dressing

#### VEGETABLE STACK

Marinated pumpkin, zucchini, eggplant, mushroom and grilled tomato stack on a napoli sauce base & finished with balsamic

### MAINS

#### MOROCCAN SALMON

Grilled Moroccan spiced salmon on a citrus infused, capsicum and spring onion cous cous, served with broccolini and finished with a harissa hollandaise

#### CHICKEN PRINCESS

Chicken breast filled with ricotta, sundried tomato, olives, garlic, parsley and basil served on mash potato, green beans and topped with a creamy capsicum sauce

#### MEDITERRANEAN PENNE

Zucchini, eggplant, mushroom, capsicum, pumpkin, red onion and garlic in a rich napoli sauce, tossed through penne

### DESSERTS

#### FLOURLESS CHOCOLATE CAKE

Served with double cream

#### FRUIT FLAN

Served with double cream

#### LEMON BURST CHEESECAKE

Served with double cream

**FOOD ALLERGIES** • Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.