



NYE DINNER

Amuse - Bouche (N)

Chicken and leek terrine, pistachio, prosciutto, fig compote and toasted sourdough
Audrey Wilkinson Blanc et Noir

Poisson (DF)

Citrus poached king tiger prawns, basil and pernod cured tomato, feta and olive dust
Audrey Wilkinson Winemaker's Selection Semillion

Entrée (DF)

Crushed herb lamb rack, mint pea puree, saffron potato, macadamia tabouli and mint jus
Audrey Wilkinson Winemaker's Selection Tempranillo

Palate Cleanser (GF)

House-made green apple sorbet

Mains

Wagyu scotch fillet, potato fondant, carrot puree, chard broccolini, Bordelaise sauce (GF)
Audrey Wilkinson Winemaker's Selection Shiraz

Or

Roasted baby snapper fillet, spring green vegetables, pickled shallots, clam romesco (GF)
Audrey Wilkinson Winemaker's Selection Chardonnay
(Sharing side – voco garden green salad)

Dessert (N)

Summer berry pudding, coffee anglaise, white chocolate brittle, raspberry crisp
Audrey Wilkinson Vin de Vie

5 Course Degustation with Paired Wines

\$169_{p.p}

5 Courses \$110 menu only | \$169 with matched wines
New Year's Eve at Locavore Restaurant
6pm start with sitting times of 6pm, 7pm, 8pm and 9pm available

V= vegetarian | DF=dairy free | N=contains nut traces | GF=gluten free



**NYE DINNER
VEGETARIAN**

Amuse - Bouche (N)

Smoked tomato terrine, pistachio, fig compote, toasted sourdough
Audrey Wilkinson Blanc et Noir

Poisson (DF)

Silken tofu, soy basil, young ginger, edamame beans, spring onion
Audrey Wilkinson Winemaker's Selection Semillion

Entrée (GF)

Grilled field mushroom, carrot puree, charred broccolini, rocket and feta salad
Audrey Wilkinson Winemaker's Selection Tempranillo

Palate Cleanser (GF)

House-made green apple sorbet

Mains

Pumpkin and ricotta cannelloni, garlic cream sauce, parmesan cheese
(Sharing side – voco garden green salad)

Audrey Wilkinson Winemaker's Selection Chardonnay

or

Audrey Wilkinson Winemaker's Selection Shiraz

Dessert (N)

Summer berry pudding, coffee anglaise, white chocolate brittle, raspberry crisp
Audrey Wilkinson Vin de Vie

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