

New Years Eve Riverside

Vegan & Gluten Free Menu

Bookings are available from 8:30pm for 5 courses and includes a glass of Mumm Petit Cordon Sparkling on arrival ~ \$119 per person

Terrace bookings are available from 8:30pm and includes 3 hours of premium beverages ~ \$179 per person

Appetiser

Vegan Antipasto Plate

Marinated roasted red peppers, grilled artichokes, "Mt Zero" olives, hummus, green pea arancini, seasoned walnuts and zaatar flatbread (vg/gf)

Starter

Cucumber, mint and almond gazpacho w/ spring onions, yellow peppers, avocado and lime (vg/gf)

Entrée

Beetroot carpaccio with a zesty broccoli crumb, cashew feta, toasted sunflower kernels and lemon and dill dressing (vg/gf)

Main

Maple roasted pumpkin salad with quinoa, heirloom cherry tomatoes, raisins, smoked almonds, baby spinach and creamy Dijon dressing (vg/gf)

Dessert

Cashew, date and dark cocoa vegan cheesecake with strawberry coulis and fresh strawberries (vg,gf)

Upgrade to 3 hours of bottomless premium beverages for an additional \$60 per person including;

Young Poets Sauvignon Blanc and Pinot Grigio
Seppelts The Drives Chardonnay
Pikes Stonecutter Shiraz
St Hubert's The Stag Pinot Noir
Squealing Pig Rosé
Counterpoint NV Brut Sparkling
Tap, Low and No alcohol beers

One in, all in for the bottomless option (excluding children).