
NEW YEARS EVE MENU

Finger Lime Oysters

NEW ZEALAND OYSTERS,
FINGER LIME CAVIAR JELLY, AND WASABI
NEW ZEALAND ØSTERS
MED CAVIAR AF FINGER LIME GELÉ OG WASABI

PETER LEHMANN, RIESLING
BAROSSA VALLEY, SOUTH AUSTRALIA

SPRING BAY FISHING NET

SCALLOP, PRAWN, SQUID, LEMON ASPEN MAYONNAISE
KAMMUSLING, REJER, BLÆKSPRUTTE OG MAYONNAISE AF
LEMON ASPEN

LAYERS , PINOT GRIS, CHARDONNAY
ADELAIDE HILLS, SOUTH AUSTRALIA

MIDWAY CLEANER

GREEN APPLE, ROSELLA PALATE CLEANSER
GRANITÉ AF GRØNNE ÆBLER OG ROSELLA

AUSTRALIAN WAGYU "KOBE" TENDERLOIN

OVERNIGHT COOKED AUSTRALIAN WAGYU "KOBE" TENDERLOIN
MUSHROOM, CASSEROLE, TRUFFLE AND PESTO GNOCCHI
LANGTIDSSTEGT AUSTRALSK WAGYU "KOBE" MØRBRAD MED KASEROLLE AF
SVAMPE SAMT TRØFFEL OG KARTOFFEL GNOCCHI

HEARTLAND SPICE TRADER, CABERNET SAUVIGNON
LONGHORN CREEK, SOUTH AUSTRALIA

CHOCOLATE BOMB

WHITE AND DARK CHOCOLATE DESSERT WITH CHERRIES
HVID OG MØRK CHOKOLADEDESSERT MED KIRSEBÆR

THE KING , TAWNY PORT
BAROSSA VALLEY, SOUTH AUSTRALIA

BOOK AND PAY YOUR PARTY IN ADVANCE
AND WE WILL TAKE CARE OF THE REST

BESTIL OG BETAL DIN FEST I FORVEJEN
OG LAD OS STÅ FOR RESTEN

BOOKING FROM 16:30 - 18:30
PRICE/PRIS PER PERSON KR. 1000

HEREAFTER
18:00 -
PRICE/PRIS PER PERSON KR. 1200
