



NEW YEARS EVE BYRON BAY



\$140
PER PERSON



BOOK NOW

A BYRON NEW YEARS EVE FEAST TO RING OUT THE END OF THE YEAR!

Arrive to The Farm for snacks and a welcome cocktail by the Three Blue Ducks fire pit followed by a 3 course feast style dinner

Live acoustic music 6-10.30pm and face painting for the kids early evening

+ Upgrade option to our 2hr beverage package for just \$60pp

NEW YEAR'S EVE

Byron Bay | \$140pp

SNACKS AND A WELCOME DRINK BY THE FIRE PIT ON ARRIVAL

TO SHARE

Smoked fish doughnut, chives

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Roasted mushroom, whipped tahini, capsicum, hazelnuts

Seared tuna, burnt citrus, avocado, sesame crisp

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Roasted sirloin, charred broccolini salsa, mustard, jus

Market fresh fish, blistered cherry tomato, basil and lemon

Buttered farm greens, garlic

Crispy potatoes, parmesan & rosemary

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Double chocolate parfait, brownie crumb

ADD-ONS

Fresh shucked oysters, Davidson plum vinegar, finger lime (gf, v) | 6.5

The Bread Social sourdough, cultured butter, smoked salt | v | 10

TWO HOUR DRINKS PACKAGE | 60PP

WINE

Quealy, Pinot Grigio, Mornington Peninsula, VIC

M&J Becker 'Rosé', Pinot Gris, Hunter Valley, NSW

Thousand Candles, Merlot, Shiraz, Yarra Valley, VIC

BEER

Travla 'Australia's lager' 4.2%, AUS

Young Henrys cloudy cider 4.6%, Newtown, NSW

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS *: VEGAN ON REQUEST

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge.

Discretionary gratuity of 8% is applied to groups of 12 or more.