



NEW YEARS EVE

ROSEBERY



\$100
PER PERSON



BOOK NOW

ENJOY A 4 COURSE FEAST FOR NEW YEARS EVE!

Kick off the evening with an Aperol Spiritz & snacks, followed by a delicious feast including shared entree's, a choice of main and to complete the night - shared desserts!

Live acoustic music 7-10pm and face painting for the kids 6-7.30pm
+ Upgrade option to our 2hr beverage package for just \$60pp

NEW YEAR'S EVE 2024

Rosebery | 100pp

SNACKS

Wood fired carrot skewer, treacle, fennel pollen (gf, df, v, vg)

Spanner crab beignets, bottarga, finger lime

SMALLS TO SHARE

Smoked chicken, chilli jam, Davidson plum, betel leaf (gf, df)

Stracciatella, heirloom tomato, basil, flatbread crisps (v)

MAINS - CHOOSE ONE

Mulloway fillet, shiitake mushroom xo, green shallot relish (gf, df)

Cavatelli pasta, salsa verde, green peas, ricotta salada (v)

250g O'Connor sirloin, roasted onion, beef fat chimichurri, lemon (gf, df)

DESSERT TO SHARE

Chocolate Basque cheesecake, crème fraîche, cocoa nib crumble (gf)

Olive oil ice cream, fig leaf, burnt honey, buckwheat (gf)

ADD-ONS

+ Sydney rock oysters, elderflower mignonette (gf, df) | 39, 76

+ Fresh sourdough, whipped roast chicken skin or cultured butter (v) | 12

TWO HOUR DRINKS PACKAGE | 60PP

WINE

Ba-Ba-Rumba Prosecco, Regional NSW

Ablington Vineyard 'Organic' Semillon, Hunter Valley, NSW

Cape Jaffa Shiraz, Limestone Coast SA

BEER

Travla Australian Lager 4.2%

Young Henry's 'Newtownner' Pale Ale 4.8%

Mid Strength available

Includes non-alcoholic beverages

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

Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% surcharge. Discretionary gratuity of 8% is applied to groups of 12 or more. Substitutions will be given for dietary requirements