

duendé

BREAKFAST • BRUNCH • TAPAS • WINE BAR

NEW YEARS EVE MENU

Appertisers served with cava gfo

Selection of canape sized tapas dishes

Mini Russian salad, sweetcorn bomba, mini pork w quail egg & jamon w lavosh crisps

Entrée

Seared scallops, peas, morcilla & migas with chargrilled lemon gfo

or

Paella stuffed tomatoes, chargrilled fennel, carrot & beetroot medley gf

Main

Prime Scotch Fillet: 300g (served pink), roasted shallots & rosemary red wine jus gf

or

Tasmanian Salmon: Crispy skinned with asparagus & dill cream sauce gf

both served with

Baby Hasselback potatoes

Seasonal greens with sage & hazelnut butter

Roasted pumpkin & fennel with pomegranate

Desserts for the table gf

Hazelnut besou-raspberry macaron-brandy snap basket with sorbet-lemon meringue tartlet

gf indicates gluten free

gfo indicates gluten free option available