

EIGHT & VINE

New Year's Eve Menu

Accompanied by a glass of Prosecco or Sparkling Rosé
and festive party favors

APPETIZER

SPICY HAMACHI CRUDO

Tamari & Ginger Scallion Sauce, Jalapeños,
Matchstick Carrots, Fried Shallots

OYSTERS ROCKEFELLER

Garlic Creamy Spinach, Baked with
Hollandaise, Parmesan

WHIPPED GOAT'S CHEESE

Fresh Crudit , Candied Walnuts,
Crispy Garlic Pita

FIRST COURSE

SPINACH & RICOTTA RAVIOLI

Smoked Tomato Concass , Fried Basil

LOBSTER BISQUE

Chives, Brandy & Cr me Fra che

HOISIN CONFIT DUCK BON BONS

Spiced Plum Aioli, Chilli Pickled Cucumber

BURRATA DE & TRIO EGGPLANT

Marinated & Crispy Caponata Basil Oil,
Sourdough Bread

MAIN COURSE

SLOW COOKED SHORT RIB OF BEEF

Confit Garlic Horseradish Mashed Potatoes,
Buttered Carrots, Red Wine Jus

STUFFED CHICKEN BREAST

Apricot, Herb, Ricotta Cheese, Saut ed Spinach,
Confit Cherry Tomato, Romesco Sauce

SEA BASS FILLET

Pea Velout , Spring Onion Mashed Potatoes,
Crispy Parma Ham, Green Apple

LOBSTER, KING PRAWN

& SAFFRON RISOTTO

Parmesan Cheese & Olive Oil

DESSERTS

PAVLOVA WITH

FRESH SEASONAL BERRIES

Crispy Meringue topped with Seasonal Berries

NOUGAT PARFAIT

Light, Creamy Nougat Parfait
served elegantly in a glass

EGGNOG CR ME BR L E

Smooth Eggnog-Infused Custard with a
Caramelized Sugar Crust

\$95 per person plus gratuity