

# New Years Menu

New Year's Eve & New Year's Day

## Antipasti

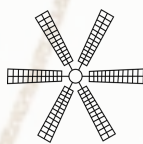
Toasted Xiklun, Topped with a Mediterranean Tomato Salsa  
Crumbled Ricotta (V)  
€7.50

Marinated Salmon  
Citrus & Beetroot Cured Salmon Carpaccio  
Dill Crème Fraiche, Citrus Segments & EVO  
€9.00

Butternut Squash & Grana Padano Soup  
Garlic Croutons  
€8.50

Scallops  
Seared Scottish Scallops, Cauliflower Veloutè,  
Crispy Parma Ham  
€14.50

Falafel  
Sesame Seed Rolled Lentil Falafel  
Beetroot & Thyme Hummus, Vegetable Crisps  
Parsley & Sesame Oil (V)  
€8.50



## Pasta & Risotto

Gluten Free Pasta Available

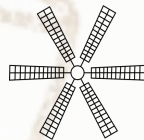
Risotto Beef  
Black Truffle Infused Ricotta, Tender Beef,  
Spring Onions, Crispy Brussel Leaves, Parmesan  
€15.00

Pappardelle Calamari  
Fresh Calamari, Fennel, Chilli, Peppers, Herbs  
& a Touch of Tomato Sauce  
€16.00

Burrata Ravioli  
Sweet Cherry Tomatoes, Fresh Basil,  
Parmesan Shavings  
€15.00

Seabass Ravioli  
Lime & Lemon Infused Butter  
Herbs & Scallions  
€15.00

Pasta Main Course Portions Served at a €3 supplement



## Main Courses

Fillet of Beef  
Pan Roasted Beef Fillet,  
Fondant Potato, Onions & Beef Drippings  
€38.50

Lamb Rack  
Irish Lamb Rack, Aubergine Cavour  
Potato Rosti & Cranberry Jus  
€38.50

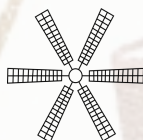
Duck  
Pan Seared Duck Breast  
Thyme Scented Pommies Puree  
Buttered Baby Carrots  
€30.00

Pork Tomahawk  
Peppered Crusted Local Pork Tomahawk  
Smoked Cannellini Beans  
€30.00

Kangaroo  
Kangaroo Fillet, Crispy Guanciale,  
Savoy Cabbage & Light Rosemary Jus  
€38.00

Salmon  
Pistachio Crusted Pave of Salmon,  
Asparagus Spears & Lemon Butter  
€28.50

Grain fed Beef Tomahawk (For 2)  
Grilled to Your Liking, Triple Cooked Chips  
Red Wine Onions, Béarnaise Sauce €85.00



## Desserts

Imqaret  
Fried Traditional Date Parcels,  
"Tan-Nanna Ice-Cream"  
€6.50

Pecan Tart  
Homemade Treacle & Pecan Pie,  
Clotted Cream  
€7.50

Baked Pistachio Cheesecake  
Our Signature Pistachio Cheesecake,  
Blackberry & Raspberry Couli,  
Sugar Dust  
€7.50

Dark Chocolate Fondant  
Nocciola Ice-Cream & Crusted Hazelnuts  
€7.50

Pannacotta  
Papaya & Mango Layered Pannacotta  
with Exotic Fruit Compote  
€6.00

