



New Years Eve 2009

Amuse Bouche

Smoked Ocean Trout Remoulade

In salt dough tartlet shell with raifort

Starter

Nautilus Seafood Tasting Plate

Crab & Scallop Potsticker with caramel glaze

Floating Tiger Prawn in lemongrass & lime jelly with gazpacho salsa

Yellowfin Tuna Tartare with shabu shabu & wakame salad

Entree

Honey & Soy Smoked Chicken

Fine herb salad, green apple, walnut crumble & lemon myrtle dressing

Main

Herb Crusted Beef Fillet

Green pea & speck roesti, Beaujolais veal reduction & white asparagus

Or

Moreton Bay Bug Tails

Noilly Prat sauce, scallop mousse & confit potato & garlic tian

Dessert

Mungalli Quark Baked Cheese Cake

Mango compote & coconut sorbet

Fruit Plate to Share