

NYE AT HARRIGAN'S HUNTER VALLEY

GLITZ & glam

3 COURSE ALTERNATE SERVE

- ENTRÉE -

PAPPARDELLE PASTA

LAMB RAGU, RICOTTA CHEESE & FRESH MINT

PORCHETTA

BRAISED FENNEL, ROASTED CHATS & RED WINE JUS

- MAIN -

GRILLED FILET MIGNON

MASHED POTATO, GRILLED ASPARAGUS & PEPPERCORN SAUCE

GRILLED HERB MARINATED OCEAN TROUT

ROASTED CHATS, CHARRED BROCCOLINI, HOLLANDAISE SAUCE
& LEMON WEDGE

- DESSERT -

HOMEMADE CHOCOLATE BROWNIES

RICH DARK CHOCOLATE SAUCE AND FRESH BERRIES

BOURBON BREAD PUDDING

TOASTED PECANS, BOURBON CARAMEL & VANILLA ICE CREAM

VEGETARIAN OPTIONS

ENTRÉE-POTATO GNOCCHI (v)

RICH BROWN BUTTER & CRISPY SAGE

MAIN-RISOTTO VERDE (v)

FOREST MUSHROOM, BROCCOLI & GREEN BEANS WITH CREAMY PEA PUREE,
SHAVED PARMESAN & TRUFFLE OIL