

NEW YEARS EVE DINNER AT EMERGE DINING- 112 RYRIE STREET

Commence your New Year's Eve with an exquisite dining experience and conclude the evening with lasting memories. Our celebration will feature a festive multi-course menu complemented by a champagne toast.

Choose one from each of the following courses and enjoy a glass of Taittinger Champagne or Zero Hour Non-Alcoholic Prosecco at any stage of your evening.

ENTREES

Grilled Saganaki

Poached Pear, Maple Walnuts, Macedon Ranges Shiraz Paste (V)

Sesame-Seared Tuna

Mango & Avocado Salsa, Chilli-Lime Dressing

Chargrilled Octopus

Chorizo, Harissa, Smoked Eggplant Aioli

Beef Carpaccio

Parmesan, Rocket, Red Onion, Garlic Aioli

MAINS

Wagyu Porterhouse

Served Medium-Rare, Charred Asparagus, Paris Mash, Red Wine Jus

Half Roast Chicken

Red Chermoula Spiced, Watercress, Pear, Blue Cheese, Walnuts, Ranch Dressing

Seafood Platter

Char Grilled Whole Moreton Bay Bug, King Prawns (2), Smoked Salmon, Coffin Bay Oysters (2), Half Shell Scallops Crispy Chorizo, Chipotle Butter, Manchego (2), Condiments, Shoestring Fries

Vegetable Tagine

Roast Pumpkin, Eggplant, Zucchini, Chickpeas, Tomato, Brown Rice, Mint Yoghurt, Flaked Almonds, Coriander (VGO, DFO) (V)

DESSERTS

Sticky Date Pudding

Butterscotch Sauce, Biscuit Soil, Vanilla Bean Ice Cream, Cream

Crème Brûlée

Maple Walnuts, Chocolate Brownie, Salted Caramel Ice Cream

White Chocolate & Strawberry Tart

Strawberry Compote, Boysenberry Ice Cream

Cheese Board

Plenty Valley Truffle Cheddar, Double Cream Brie, Spiced Dried Apricots & Figs, Macedon Ranges Shiraz Paste, Crackers, Crusty Bread

