

OLE SOUTH BANK NYE 2017 MENU

Shared Courses

First Seating 6PM-8PM \$89

Second Seating 8:30-11:30PM- \$99

Food

- Fresh shucked Oysters, Finger lime dressing
- Moreton Bay Bug, Jamon Iberico, Goat's Curd, Arrope
- Seared Yellow Fin Tuna, Burnt Orange, Saffron Ajo Blanco
- Bangalow Pork, Roasted grapes, Pedro Ximenez Jus
- Spatchcock Chicken Ballottine, Compressed Figs, Thyme Kipfler Potatoes
- Heirloom Tomato Salad, Goat's Curd, Baby Basil, Pickled Spanish Onion
- Chocolate Flan, Passion Fruit Ice Cream, Forest Berries Coulis

Beverage

- Jugs of White & Red Sangria
- NV Gran Zinio Brut Cava, Urunuela, ESP
- Ole Blanco, Mt Barker, WA
- Mount Trio Chardonnay, Great Southern, WA
- Ole Tinto, Mt Barker, WA
- Radio Boka Tempranillo, Valencia, ESP
- Estrella Damm, Barcelona, ESP
- Rogers 3.5%, Fremantle, WA
- Soft Drinks & Juice