BLACK SHEEP.

New Years Eve 2025

BLACK SHEEP BOARD

Marinated olives, pickled gherkins, sun dried tomatoes, fetta cheese, smoked ham, salami, proscuitto, beetroot hummus, lemon pepper calamari & poached prawns w grilled flatbread & lavosh [GFO, DFO]

Oven Baked Barramundi Fillet w lemon butter [GF, DFO]
220gm Eye Fillet served medium w pink peppercorn jus [GF, DF]
Roasted Chicken Maryland w lemon pepper sauce [GF, DFO]

Charred Seasonal Greens w almonds [GF, DF]
Triple Cooked Chat Potatoes w rosemary & sea salt [GF, DF]

PETITE DESSERTS

Lemon Curd Gin Tart w torched meringue [GFO]
Choc-Walnut Brownie Finger w hazelnut buttercream [GF]
Raspberry Macaron w fresh raspberries, chantilly cream & raspberry coulis [GF, DFO]