

# NEW YEAR'S EVE

# Journich

SESSION TIMES  
5.00pm til 8.30pm  
9.15pm til late

## BANQUET ONE

\$150 Per Person

MINIMUM 2 PEOPLE

### Champagne On Arrival

#### Pita Bread

House-made

#### Marinated Olives

#### Hummus

Chickpea & tahini dip

#### Seafood Platter

Freshly-shucked oysters, scallop sashimi,  
fresh prawns, Moreton Bay bug  
Lemon, condiments and sauces

Your choice of one main:

#### Hanging Tender – Brooklyn Valley MBS2 – 250g

With hummus, salsa harrah, pepper jus,  
dukkah

#### OR

#### Pink Snapper Fillet

Malhep white onion soubise, caramelised baby  
onions, shaved fennel

#### Garden Leaf Salad To Share

With Josette's walnut vinaigrette

Dessert served alternate

#### Chocolate Parfait

With honeycomb & white sesame ice cream

#### Vanilla & Yoghurt Panacotta

With berries, pistachio, almonds

## BANQUET TWO

\$150 Per Person

MINIMUM 4 PEOPLE

### Champagne On Arrival

#### Lebanese Bread

#### Hummus

Chickpea & tahini dip

#### Baba Ganouje

Chargrilled eggplant & tahini dip

#### Labne

Fresh home-made yoghurt

#### Kabees

Marinated olives, radishes, pickled  
chillies, pickled turnips

#### Tabouli

Parsley, cracked wheat, green shallots,  
diced tomatoes, lemon vinaigrette

#### Caramelised Haloumi

Grilled baby cos, red onions, pomegranate  
molasses

#### Sambousek

Minced lamb, pine nuts & onion, wrapped  
in pastry

#### Arnabeet

Golden cauliflower, pomegranate,  
tarator, mint, parsley, roasted almonds

#### Bannockburn Chicken

With shaved fennel watercress, preserved  
lemon, black garlic, chicken jus

#### Lamb Shoulder

Slow cooked (11 hours). With red currants,  
roasted tomatoes, rosemary jus, yoghurt

#### Roasted Chat Potatoes

With coriander, preserved lemon

#### Garden Leaf Salad

With Josette's walnut vinaigrette

Dessert served alternate

#### Chocolate Parfait

With honeycomb & white sesame ice cream

#### Vanilla & Yoghurt Panacotta

With berries, pistachio, almonds