



KANI'S
SEAFOOD & STEAK

NEW YEAR EVE

1 course set menu \$30

2 course set menu \$45

3 course set menu \$55

Entree

*Duck Confit & goats cheese soufflé
With a blood orange glaze & crispy Prosciutto*

OR

Salt & Sweet

A melody of lobster, bug & prawn served with a grave lax of salmon on a crute with rocket, avocado & Thousand Island dressing.

OR

Dungeness crab Gems

With a tomato compote & whole grain mustard & chives.

OR

Field mushrooms

Filled with Camembert cheese on a Pear, Rocket & Parmesan salad with a cranberry glaze.

Mains

Seasoned beef tenderloin

Served with a slow roasted potato, baby carrots, broad beans, caramelized onion & a port wine jus

OR

Grilled Jew Fish

Served on Roasted Chats potatoes with a Crispy Prosciutto, asparagus & Rocket Salad. Drizzled with a caper hollandaise.

OR

Cured pork cutlet

Served with a sweet potato & pea marbled mash, sautéed spinach & apple jus

OR

Chicken Chasseur supreme

Served with a rice pilaf, bok choy, asparagus & a pastry fluron

Desserts

Crème Caramel

Served with strawberries & crème

OR

Sticky Date pudding

With a caramel sauce

OR

Petite Liqueured Trifle

With fresh Cream & strawberries

OR

Trio of Sorbets