

1 Bill per table for food, no exceptions

561 Restaurant

Entrée and main \$50 per head

Main and Dessert \$45 per head

Entrée main and dessert \$60 per head.

If you wish to pay for your own drinks you must purchase over the bar

Groups over 30 people must be alternate serve. (No exceptions)

Entrée

Leek and Nimbin valley goats cheese tart, pickled vegetable, prune and apple balsamic salad

Pork and veal terrine, lemon and caper, warm bread, isgney butter, swiss cheese and seasonal accompaniments

Local Prawns crumbed with coriander and macadamia pieces, dried fig ginger and chilli compote, Asian coleslaw

Mains

Confit duck Maryland , roast garlic and sage gnocchi, baby bok choy, cranberry compote, ginger coriander jus

Braised then roasted Bangalow Sweet Pork belly W truffle cauliflower cream, seared scallops, port soaked prunes, asparagus carpaccio, jus

220gm Local Eye Fillet, glazed golden shallots, roasted macadamia nuts, truffle mashed potato, pickled beetroot, jus

Desserts

Lemon curd and passionfruit tart, goats cheese and almond milk ice cream

Ginger, kaffir lime and verjus pannacotta, coconut and pineapple sorbet

Caramel parfait semi freddo, salted peanut caramel, rum and cherry chocolate mousse