

New Year's Eve 2011



Vegetarian Menu

Amuse Bouche

Herb Sabayon
w/ truffle brioche soldier,
beetroot meringue

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Compressed Champagne & Watermelon  
w/ baby vegetable tempura,  
sesame ponzu

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Twice Baked Goats Cheese Soufflé
w/ green pea & mint ice cream, tomato paper

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Green Mango & Lime Sorbet

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Preserved Lemon & Saffron Risotto
w/char grilled zucchini carpaccio,
shaved pecorino romano

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Salsas Dessert Platter

\$150.00 pp

Entertainment by Tony George

Pre-purchase your tickets at the restaurant or call

Salsa Bar & grill - 07 4099 4922

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