

NEW YEAR'S EVE DINNER

OAKS. Hotels, Resorts & Suites | OAK & VINE

31 December 2026, 5pm - 8pm | $89pp
Oak & Vine Wellington

Raise a glass to the year that's been.

A special evening awaits, from rich seasonal flavours to an indulgent dessert finale.

UPON ARRIVAL

Welcome Glass of Bubbly

ENTRÉES

Wild Mushroom Velouté
Truffle oil, crispy leek, and Cottage Lane sourdough

MAIN COURSE

(Alternate Drop)

Slow-Braised Beef Short Rib
Truffle potato gratin, caramelised shallot, baby carrot and red-wine jus

Miso-Glazed Market Fish
Miso-butter kumara purée, charred broccolini, edamame, ginger-lime beurre blanc and sesame furikake

PALATE CLEANSER

House Sorbet of the Day

DESSERT

Bailey's Tiramisu
Coffee-soaked sponge, mascarpone mousse, dark chocolate and Manuka honey

20% Public Holiday Surcharge Applies.

Please advise staff of any dietary requirements or allergies.

While we endeavour to accommodate all customers, we cannot guarantee meals are free from traces of allergens due to potential cross contamination as our kitchen handles allergens of all types and prepares all meals, including vegan and vegetarian options in the same environment, therefore the decision to consume a meal is the responsibility of the customer.