New year's eve

125 per person

To Start

Platter of Cured Local Meats
Homemade focaccia, pickles, olives, feta stuffed peppers

Main

Chateaubriand Surf & Turf
Scallops in the shell, coconut foam, fresh lemon-crusted oysters, chilli marinated tiger prawns, with truffle and Parmesan fries, vine tomato and baby leaf salad

To Finish

Hazelnut & Chocolate Bomb
Chocolate cream, sugared doughnuts, fresh strawberries, toasted marshmallows, chocolate sauce

The finer details

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

HARBAR ON 6TH

ROOFTOP BAR | KITCHEN | CLUB