

LTO

NEW YEAR'S EVE

– 250 per person
8:30pm – 12:30am

TO START

house-baked focaccia
joseph's virgin olive oil, olsson's salt flakes *df/gfo*

APPETISER choice of one

aged yellowfin tuna crudo
blood orange, coastal herbs *df/gf*

heirloom tomatoes
avocado, pickled eschalot, basil *gf/vg*

westholme wagyu beef carpaccio
black truffle, baby beetroot *gf/df*

byron bay burrata
white summer peach *gf/v*

MAIN choice of one

line caught coral trout fillet
shellfish emulsion, aromatic herbs *df/gf*

baked gnocchi
arrabbiata sauce, mozzarella, basil *v*

woodfired lasagne
lamb ragu, béchamel, shaved parmesan

grilled westholme wagyu ribeye
broad leaf rocket, parmesan *gf/dfo*

SIDES to share

charred baby carrots on embers
hive & harvest honey vinaigrette, almond flakes *gf/df/vgo*

wood fired kipfler potatoes
confit garlic, rosemary *df/v/gfo*

DESSERT choice of one

truffle tiramisu
marscapone, coffee, amaretto, black truffle *v*

lito signature cake selection *v*

We do our best to serve up dishes using seasonal and locally sourced produce where possible.
For any additional info on allergens please ask one of our team.
v-vegetarian • vg-vegan • gf-gluten free • df-dairy free

LTO

NEW YEAR'S EVE FOR KIDS

- 150 per child (aged 2-12)
8:30pm - 12:30am

TO START

panzanella salad
tomato, avocado, focaccia v

MAIN choice of one

steak and frites
wagyu beef tenderloin, broccoli, frites *df*

spaghetti and meatballs
handmade pasta, lito signature meatballs *dfo/gfo*

fish and chips
battered flathead, shoestring frites, tartare *df*

chicken and potatoes
rotisserie chicken breast, roasted chats *df/gf*

DESSERT

lito gelato sundae
vanilla, stracciatella, chocolate chip v

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