



DUXTON HOTEL
PERTH

BLACK AND GOLD NYE GALA

MENU

ARRIVAL CANAPES

Exotic Mushroom and Goat Cheese Bruschetta
Yellow fin tuna tartar, salmon roe, capers, dill

MIDNIGHT CANAPES

Duck confit, caramelized onion, and brie cheese tart
Olive cake spheres

SET THREE COURSES

MINI FRENCH BAGUETTE

Truffle butter, black sea salt

ENTREE

WA SCALLOPS AND PRAWN

Light seafood bisque, fennel confit, semi dried cherry vine tomatoes, sea herbs

VEGETERIAN AND VEGAN OPTION

CITRUS QUINOA

Tri color quinoa, peppers, onion, citrus dressing

MAIN

ROASTED BEEF TENDERLOIN

Truffle essence potato gratin, Braised leek, sweet potatoes, wild thyme jus

- OR -

HERB CRUSTED ATLANTIC SALMON

Dauphinoise potatoes, braised banana shallot, baby carrot, lemon butter sauce

VEGETERIAN AND VEGAN OPTION

TRUFFLE MUSHROOM RISOTTO

Seasonal mushroom, vegan cheese, extra virgin olive oil

DESSERT

CLEMENTINE SPHERES

Coffee dulcey cream, macadamia crumble, macadamia gel, rich vanilla ice cream

