

Madison

KITCHEN + BAR

NEW YEARS EVE 2024 DINNER

START WITH A CHOICE OF

Salt & Pepper Squid (gf) (df) - with chickpea floured king prawns and a roast garlic aioli

Vegetable gyoza (v) (df) - loaded with cabbage, kale, quinoa; pan fried and drizzled with Hoisin sauce

Fish tacos (gf) - Herb crumbed barramundi in a soft corn tortilla with an avocado and coriander salsa and a lime and sour cream sauce

Bacon wrapped chicken thigh skewers (gf) (dfo) - topped with a maple BBQ glaze on a heirloom tomato and bocconcini salad

ENJOY YOUR CHOICE OF MAIN

Eye Fillet Steak (gf) - served with grilled prawns, bearnaise sauce on crispy kipfler potatoes and green beans

Rosemary Marinated Lamb Rump (gf) (df) - served on roasted vegetables, broccolini and mint jelly with a red wine jus

Herb crusted salmon (gf) (df) - served on an orange, roast beetroot and avocado salad with a summer citrus vanilla dressing

Chicken Supreme (gf) - stuffed with semi-dried tomato, spinach and cream cheese on a potato gratin and served with a prosciutto wrapped asparagus bundle

FINISH WITH YOUR FAVOURITE DESSERT



White Chocolate Brulee (gf) - with our house-made raspberry sorbet and dark chocolate dipped strawberry

Mango and coconut icecream terrine (df) (v) - drizzled with a passionfruit sauce and served with a fresh fruit salad

Macadamia and caramel tart - with our house-made cardamon ice-cream

CELEBRATORY
DRINK* ON ARRIVAL,
3 COURSES
\$75

MERCURE
HOTEL
CHARLESTOWN

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All credit card payments
incur a surcharge.
AccorPlus members welcome

***Non-refundable deposit of \$20pp due upon booking

**Please contact us in advance for any dietary requirements

*Complimentary drink of arrival refers to a glass our delicious sparkling house wine from DeBortoli (or a glass of any of our house wines)