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Juesday 31st December 2024

Sunset cocktails from 6:00pm Dinner starting at 6:30pm Live Acoustic musician from 6:00pm DJ from 9:30pm till late

Adults \$219 Teenagers 13 – 17 yrs \$179 Children 4 – 12 yrs \$79

5 Course Degustation

PUMPKIN Smoked pumpkin, stracciatella, pepita seeds, oil

CRAB

Local FNQ mud crab ravioli, lemongrass & ginger bisque, coriander infused olive oil

### TUNA

Yellow fin tuna caught off the FNQ coastline, filleted in house with avocado, wasabi, wolf lane gin infused cucumber & black sesame

### DUCK

Seared Duck Breast with mixed native bush spices, textures of carrots & spiced Davidson plum sauce

### BEEF

Reverse seared Atherton Tablelands grass fed beef eye fillet, Jerusalem artichokes, local wild mushroom, bone marrow jus

### CHOCOLATE

Couverture 53% dark chocolate mousse, chocolate stracciatella, Daintree Ice Cream Co Yellow Sapote Ice Cream, Cremeux

Matched Wines + Four Hour Package

Paired wines per course Craft and Imported Beers Selection of Sparkling, White and Red Wine Non-alcoholic Beers and Wines Soft Drinks and Juices



Join us for an exclusive dining experience



# Where the rainforest meets the sea





PORT DOUGLAS SEA TEMPLE RESORT & SPA

Dance the night away to bring in 2025

### JOIN US TO CELEBRATE. EAT, DRINK AND DANCE INTO 2025.



### New Years Eve - Eat, Drink, Dance Event - Pullman Port Douglas

Join us at Pullman Port Douglas on New Year's Eve for a night of eating, drinking, and dancing to ring in 2025!

🔗 Eventhrite / Dec. 31

# FOR ENQUIRIES CONTACT

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## Pullman Port Douglas Sea Temple Resort & Spa Mitre St, Port Douglas QLD 4877

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