



NEW YEARS EVE 2023 BUFFET BY THE TERNARY

SELECTION OF FRESHLY BAKED BREAD

selection of naan breads, baked fresh in the tandoor

SERVED WITH MINT YOGHURT + GREEN MANGO CHUTNEY

SEAFOOD

freshly shucked pacific oysters

cooked king prawns w a trio of sauces

sliced smoked salmon w dill + baby capers

green lip mussels, provence style

marinated baby octopus + calamari thai salad w grated coconut

flamed king fish w wasabi soy

ANTIPASTO

selection of sliced prosciutto + salami w grissini sticks

grilled vegetables marinated in aged balsamic + extra virgin olive oil

selection of dips





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SALADS

moroccan cous cous salad w preserved lemon
greek salad w crumbled feta cheese + rubbed oregano
dry slaw salad w caraway seeds
lebanese lentil salad w parsley + lemon
baked potato salad w whole grain mustard + shallots
mixed leaf salad w champagne dressing
Pulled chicken + green tea noodle salad w sesame dressing

SELECTION OF HOT FOODS

roast loin of beef w red wine jus (CARVING STATION)
steamed chicken w ginger + shallots
pan-fried barramundi w fennel + white wine
indian vegetable curry w toasted coconut + coriander
moroccan spiced lamb w chimi churri
steamed chicken dim sim
thai noodle stir fry w chilli jam + basil
saffron infused basmati rice
roasted mixed medley of vegetables
steamed vegetables





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KIDS BUFFET

buttered spaghetti
neapolitan sauce
chicken nuggets
battered fish
chips
steamed vegetables

DESSERT + CHEESE

selection of cakes + gateaux's
chocolate fountain
sliced fruit
selection of australian + imported cheeses

JOIN US ON NYE

SEATINGS
5PM - 7PM & 8PM - 10PM

\$169^{PP} - PUBLIC

\$152^{PP} - ACCOR PLUS

PRICES ARE NON INCLUSIVE OF BEVERAGES

KIDS 0-3 EAT FREE, KIDS 4-11 \$35^{PP}, KIDS 12-17 \$60^{PP}

