



# **NEW YEARS EVE 2022**

## **TASTE OF THE TERNARY BUFFET DINNER**

### **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

### 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  
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

sliced fruit

selection of australian + imported cheeses

