

NEW YEAR'S EVE BUFFET DINNER

THURSDAY 31 DECEMBER 2026 | 6PM - 9PM

Peninsula Room, level 1, waterfront views

\$99 PER PERSON | \$50 PER CHILD

\$150 ULTIMATE PACKAGE

(includes 2.5 hour beverage package & entry to NYE party at Tempo from 9:30pm)

SEAFOOD, COLD CUTS & APPETISER SHOWCASE

Cold smoked salmon with condiments (a, gf, nf, df)

Vodka cured Tasmanian salmon gravlax (a, gf, nf, df)

Natural Coffin Bay oyster, just shucked, classic mignonette

Chilled steamed tiger prawns and Moreton Bay bugs, cocktail sauce (a, gf, nf, df)

Marinated Blue lip mussels (i, gf, nf, df)

Selection of cured & smoked meat and cold cuts

Charred & marinated vegetables (gf, vg)

Victorian selection of cheese with nuts, crackers & condiments

Assortment of breads & rolls

SIGNATURE PAELLA

Paella Valenciana with seafood and chorizo

Vegetable paella

HOT FAVOURITES

Braised lamb shoulder, mint jus (gf)

Pesto and tomato baked fish (gf)

Beef vindaloo (gf)

Twice cooked pork belly with garlic shoots in oyster sauce

Baked chicken breast, porcini cream

Baked spinach, corn and pumpkin (v)

FRESH SALADS

Salad Bar: rocket leaves, iceberg, Asian mix, baby spinach, cos romaine
with condiments and salad dressings

Olivier salad (gf)(v)

Chicken coronation salad with raisin, apricot and mango chutney (gf)

Beetroot and goat cheese salad, du puy lentil, mandarin and sage (gf)(df)

Charred asparagus and red pepper salad, orange and ginger dressing (vg)

Cobb salad (gf)

Seafood and glass noodle salad, Thai basil and lemon dressing (gf)(df)

SEASONAL SIDES

Herb roasted baby potatoes (gf) (vg)

Mushrooms in red wine jus (gf) (vg)

Jasmine rice (gf, vg, vegan)

Glazed carrot with tarragon (gf)

DESSERTS

Assortment of Yule logs; salty caramel, chocolate raspberry crunch

Whole cakes; Tiramisu, chocolate heaven, banana pineapple caramel

Mini slices; red velvet cake, opera cake, vanilla slice

Mini verrines– strawberry rhubarb coconut & sago, chocolate mousse

Pavlova with seasonal berries and passion fruits

Profiteroles, eclairs, cookies, marshmallows

Seasonal fruits and berries platter

KIDS CORNER

Meat ball marinara with spaghetti

Bubble and squeak fritters

Cocktail fish bites, tartare sauce

Mini Shepherd's pie

French fries, tomato sauce

Dietary Guide: v - vegetarian, vo - vegetarian option, vg - vegan, df - dairy free, dfo - dairy free option, gf - gluten free, gfo - gluten free option, n - contains nuts

Seafood Origin: a - Australian | i - international | m - mixed

*Terms and Conditions: Payment is to be taken at the time of booking. No discounts.

Beverages are purchased additional at bar prices. Children are 5-12 y/o, children under 5 eat for free