



NEW YEARS EVE MENU

HOUSE FOCACCIA, OLIVE OIL, BALSAMIC

COLD

CAESAR SALAD STATION

ROASTED BEETROOT, CITRUS FRUITS, GOATS CHEESE, GF,
VEGETARIAN

QUINOA, ARTICHOKE, PUMPKIN SALAD, GF VEGAN

CAPRESE SALAD GF, VEGETARIAN

POTATO AND PANCETTA SALAD GF

CHARCUTERIE SELECTION, GF

CHICKEN, LEEK AND TRUFFLE TERRINE GF

DUCK LIVER AND CHERRY PATE GF

SEAFOOD

MOLOOLABAH PRAWNS

MORETON BAY BUGS

GREENSHELL MUSSELS

BEETROOT CURED KINGFISH

CRUDO SELECTION

HERVEY BAY SCALLOPS, CAVIAR

PACIFIC OYSTERS

BLUE SWIMMER CRAB

POACHED TASMANIAN SALMON

CARVING STATION

ROAST PORCHETTA

CRACKLING AND APPLE SAUCE

PRIME RIB OF BEEF, HORSERADISH CREAM GF

RED WINE JUS GF



NEW YEARS EVE MENU

HOT

HAND MADE SPAGHETTI FROM THE PARMESAN WHEEL,
VEGETARIAN

KILPATRICK OYSTERS GF

CHICKEN CACCIATORE GF

HONEY ROAST ROOT VEGETABLE VEGETARIAN, GF

ROASTED KIPFLER POTATOES VEGAN GF

ROASTED BARRAMUNDI, SHAVED FENNEL AND CAPER
BUTTER GF

ROAST SPROUTS, PANCETTA AND PINE NUTS, CONTAINS
NUTS GF

SPINACH AND RICOTTA CANNELLONI, TOMATO SUGO,
VEGETARIAN

CHEESE

GORGONZOLA DOLCE

TRIPLE CREAM BRIE

MONTE ROSSO TALEGGIO

MAFFRA CLOTH AGED CHEDDAR

SERVED WITH QUINCE PASTE AND MASCATELS



NEW YEARS EVE MENU

DESSERT

COCO LOCO (VG, GF, NF)

FIELD STRAWBERRY & CREAM MOUSSE(VG, GF, NF)

VANILLA BEAN CRÈME BRULEE

WHIPPED BLUEBERRY CHEESECAKE

CARAMEL SUNDAE

MALTED STRAWBERRY MILKSHAKE TART

MARBLE BROWNIE CHEESECAKE SPHERE

WHITE CHOCOLATE & MANGO CREAMY

LEMON CHIFFON

ASSORTED HOUSE MADE GATEAUX'S

HAND-MADE MACARON

CRISPY CHOUX BUN

MINT SLICE

BLACK FOREST VALRHONA CELEBRATION

SELECTION OF HOUSE COOKIES

SUMMER KEY-LIME TART

MACADAMIA CARAMEL PIE