

FIRMA

NYE 2026

SAMPLE MENU

Seating One

On Arrival

Glass of Perrier-Jouët Grand Brut Champagne

Tomato + rosemary focaccia

First Course

Yellowfin tuna tonnato, celery & baby cucumber salad, pine nuts,
caper mayonnaise (df, gf)

Second Course

Fennel risotto, orange, sea urchin, Oscietra caviar (gf)

Third Course

Wagyu tri-tip, smoked eggplant puree, baby corn,
black garlic jus (gf, df)

Petit Four

df dairy free | **gf** gluten free | **n** contains nut | **v** vegan | **vg** vegetarian

FIRMA

NYE 2026

SAMPLE MENU

Seating Two

Canapés

Pacific oyster, mascarpone, pickled radish, salmon roe (gf)

House-made waffle, Prosciutto di Parma, pickled figs

Tomato + rosemary focaccia

First Course

Yellowfin tuna tonnato, celery + baby cucumber salad,
pine nuts, caper mayonnaise (df, gf)

Second Course

Fennel risotto, orange, sea urchin, Oscietra caviar (gf)

Third Course

Poached cod, tomato + olive consommé, pancetta, foie gras (df, gf)

Fourth Course

Wagyu tri-tip, smoked eggplant puree, baby corn,
black garlic jus (gf, df)

Fifth Course

Pear + chocolate cake, caramel popcorn, hazelnut gelato (gf)

df dairy free | **gf** gluten free | **n** contains nut | **v** vegan | **vg** vegetarian

BEVERAGES

Perrier-Jouët Grand Brut Champagne

Espresso Martini

Cantina Valle Isarco Classic Kerner DOC 2024

Podere La Cappella Vermentino 'Oriana' 2021

Podere La Cappella Chianti Classico 2023

Agricola Brandini Comune di La Morra Barolo DOCG 2021

CELEBRATE AND RESTORE: YOUR TICKET HELPS PLANT A TREE!

In keeping with Emporium Hotels' dedication to protecting the environment, we've partnered with Reforest to make a meaningful impact on climate action. Every attendee will help restore a critically endangered subtropical rainforest in the Sunshine Coast hinterland.

*Scan below to track
the progress.*



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