

SAMPLE MENU



EAT

COLD CANAPÉS

- Oyster, nahm jim dressing, crispy shallots *(df, gf)*
- Salmon rilette on mini toast, dill, organic salmon roe
- Beef tataki, miso mayo, pickled ginger, micro-coriander, crispy garlic *(df, gf)*
- Cannoli, ricotta + caper mousse, prosciutto crumb
- Cucumber, beetroot hummus, cherry tomato, radish, coriander *(v)*

HOT CANAPÉS

- Chicken + chestnut siu mai, black bean chilli dipping sauce *(df, gf)*
- Truffle ascolana, truffle mayo, fried parsley *(v)*
- Prawn tempura, tentsuyu sauce, daikon *(df, gf)*
- Churros, paprika mayo, olive crumb *(df, vg)*

SUBSTANTIALS

- Char siu pork, fried rice, cucumber, pickles *(df, gf)*
- Salmon aburi, green papaya, cherry tomato, Thai basil salad *(df, gf)*
- Spiced lamb shoulder, couscous, pomegranate, mint yoghurt, apricot, almond *(n)*
- Wagyu beef skewers, sesame ginger sauce, wasabi mayo *(df, gf)*

SWEET TREAT

- Caramel mocha delice *(gf)*

LATE NIGHT SNACK

- Satay chicken bao, pickled green papaya, red onion, coriander *(df, n)*
- Shoestring fries, sweet chilli mayo *(df)*

DRINK

ALTOS MARGARITA BAR

CHAMPAGNE

- Perrier-Jouët Grand Brut Champagne NV

WINES

- Maison AIX Rosé
- Shaw + Smith Sauvignon Blanc
- Cantina Valle Isarco Pinot Grigio
- Henshke Five Shillings Shiraz
- Louis Latour Valmoisinne Pinot Noir

DRAUGHT BEERS

- Stella Artois | Kirin Ichiban | XXXX Gold Lager
- Little Creatures Pale Ale | Stone & Wood Pacific Ale
- James Squire Ginger Beer | Kirin Hyoketsu Lemon

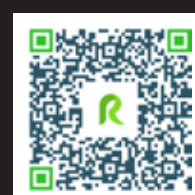
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MOMENTS AND TAG US

@theterraceemporiumhotel #EscapeImitation

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 the code to track the progress.



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