

— A. Q. A. —

# NEW YEAR'S EVE PACKAGE

## CATERING PACKAGE

### course one: canapes on arrival

*Sydney rock oysters with champagne vinaigrette and pearls of the sea*  
*5 Spice duck pancakes with cucumber shallots and hoisin sauce*  
*Pecorino and herb crusted lamb cutlets drizzled with mint chimichurri*  
*Seared Harvey Bay scallop vermicelli salad with ginger, chilli, and lime dressing*  
*Petite short crust tarts, confit tomato, roast red pepper, goat cheese, and caramelised onion*

### course two: from the buffet

*Chardonnay thyme chicken*  
*Ribeye fillet with field mushrooms, confit tomato and red wine jus with roasted chat potatoes*  
*Baked Tasmanian salmon fillet topped with baby spinach, dill and capers*  
*Tiger prawn platter with herb and lemon aioli*  
*Balmain bugs grilled with garlic lemon*  
*Dill, red onion, and caper baby potato salad*  
*Caprese salad of tomatoes, bocconcini and fresh basil*  
*A selection of boutique rolls with butter portions*  
*Mixed greens with cherry tomatoes, cucumbers, spanish onion, olives and herbed vinaigrette*

### course three: dessert buffet

*Chef selection of house desserts*  
*Fresh seasonal fruit platters*

### course four: to finish

*Assorted Australian cheese board with lavosh and dried fruits*

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# NEW YEAR'S EVE PACKAGE

## BEVERAGE PACKAGE

### soft drinks

*Pepsi*  
*Pepsi Max*  
*Lemonade*  
*Orange Juice*  
*Soda Water*  
*Tonic Water*

### champagne

*Moet Chandon NV Sparkling*  
*Veuve Clicquot*

### white wine

*Cape Mentelle Sauvignon Blanc*  
*Oyster Bay Chardonnay*

### red wine

*St. Hugo Cabaret Sauvignon*  
*St. Hugo Shiraz*

### beer

*Corona, Asahi + Cascade Premium Light*

*Menu & Beverages may be subject to seasonal change*