

Coast

NEW YEAR'S EVE MENU CATERING MENU

onboarding - station of:

Antipasto, Cheese, Charcuterie Boards with Chargrilled Vegetables, Hummus, Babaganoush, with Relishes, Dips, Crackers and Breads

- *Sydney Rock Oyster with Coast Vinaigrette Dressing*
- *Freshly Peeled Prawns from Sydney Fish Markets with Chef Sauce*
- *Vietnamese Rice Paper Rolls (VEG, GF)*
- *King Fish Ceviche served on a spoon*
- *Bruschetta of Tomato, Basil drizzled with citrus olive oil (VEG)*
- *Selection of Sushi, Vegetarian options*
- *Crispy Asian Vegetarian Spring Rolls Served with Asian Dipping Sauce (VEG)*
- *Smoked Brisket Beef sliders with Slaw and Gherkins in a milk bun*
- *Bo Bun with Panko Prawns and special sauce*
- *Asian Vegetable and Chicken noodles (GF, VEG)*
- *Mushroom, Truffle Aranchini balls VEG*
- *Peeking Duck Pancakes with Hoi Sin Sauce*
- *Popular Chicken Satay bamboo skewers*
- *Gourmet Beef and Chicken, Vegetarian Pies*

dessert

Gelato Cones, and Selection of French Petit Fours, Fruit

**(Note the menu will be customised to the group for dietaries
so please advise any dietaries prior to the event)**