

NYE Second Sitting

New Year's Eve Second Sitting
Including a Glass of Veuve on Arrival

Sunday 31 December
Adults | \$240 per person*
Children (4 - 12 years) | \$120 per person*

Charcuterie

Sopressa Salami
Finocchiona
Prosciutto
Hungarian Salami
Chicken & Thyme Pâté

Antipasto

Cornichons, Pickled Onions, Sundried Plum
Tomatoes, Pickled Green Jalapenos, Anchovies,
Beetroot Relish, Bush Tomato Chutney,
Apricot & Quandong Chutney
Olives - Cerignola, Kalamatas, Sicilian, Ligurian

Artisan Bread Display

Rustic Baguette, Ciabatta, Rye Bread, Laugen,
Pretzel, Sourdough, Wholemeal & Seeded Bread
Rolls, Assorted French Breads

World Cheeses

Semi Matured - Gouda
Matured - Vintage Cheddar
White Mould - Camembert
Blue Mould - Gorgonzola
Grissini, Lavosh, Pear Paste, Quince Paste, Grapes,
Assorted Nuts & Dried Fruits, Walnut & Sundried
Australian Currant Bread

***Inclusive of Public Holiday
surcharge. Please note that credit
card payments incur a service fee of
1.15%. A surcharge of 10% applies on
Sundays and 15% on Public Holidays.**

(S) Contains Sustainably Sourced Ingredients

All menus subject to availability and change. Please
be advised that our products either contain/or are
produced in kitchens which contain/use the allergens
of peanuts, tree nuts, seafood, soy, milk (or other
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Salad Bar

Smoked Salmon **(S)**, Fennel, Radicchio, Celery,
Orange Dressing
Thai Style Beef Salad, Tamarind Dressing
Watermelon & Feta Salad, Ginger Lemon Dressing
Broccoli & Bacon Salad, Dried Cranberries, Aioli
Cucumber & Edamame Salad, Dill Yoghurt Dressing
Turkey & Avocado Salad, Ranch Dressing
Burrata & Medley of Cherry Tomatoes, Pesto
Assorted Dressings & Condiments

Seafood

Finest South Australian Oysters **(S)**
Cervantes Half WA Rock Lobster
Chilled Queensland Tiger Prawns
Jonah Crab Claws
Chilled Blue Swimmer Crabs
Chilled Crayfish
Chilled Slipper Lobsters
Mussels, French Vinaigrette
Clams, Miso Dressing
Classic Prawn Cocktail

Condiments

Hot Pimento Aioli, Cocktail Sauce, Finger Lime
Mignonette Dressing, Verjuice, Ponzu, Nam Jim,
Lemon Wedges

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Japanese

Sashimi – Salmon (S), Tuna, Hiramasa

Selection of Sushi

Sake Salmon Nigiri

Tuna Nigiri

Ebi Nigiri

Tamago Nigiri

Tuna Hosomaki

Salmon Hosomaki

Teriyaki Chicken Uramaki

Prawn & Avocado Urakami

Squid & Asparagus Urakami

Salmon & Daikon Maki

Tempura Prawn & Asparagus Maki

Tempura Vegetable Maki

Mixed Vegetable Maki

Brown Rice & Vegetable Maki

Seaweed Gunkan

Mixed Vegetable Uramaki

Cucumber Hosomaki

Avocado Hosomaki

Condiments

Wasabi, Soy, Pickled Pink & White Ginger, Pickled Lotus Root, Pickled Daikon, Gojuchang, Sesame Soy Dressing, Wakame

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Asian

Laksa

Assorted Dim Sums

Wok Tossed Singaporean Mud Crabs, Mantou

Truffle Flavoured Edamame

Peking Duck Pancake Rolls

Wasabi Prawns

Mongolian Chicken

Truffle Fried Rice

Black Pepper Beef

Sticky Sesame Honey Pork

Thai Chicken Spring Rolls

Pad Thai

Steamed Jasmine Rice

Condiments

Prawn Crackers, Chilli Oil, Soy, Sambal

Indian

Paneer Methi Malai Mutter - Cottage Cheese, Green Peas, Fenugreek Flavoured Cashew Gravy

Malabar Coconut Fish Curry

Dal Makhani - Slow Cooked Black Lentils, Tomatoes

Butter Chicken

Chicken Malai Tikka

Kosha Mangsho - Bengal Style Sautéed Lamb with Spices

Bhindi Masala, Stir Fried Okra

Potato and Green Pea Samosa, Tamarind Chutney

Hara Bhara Kebab

Dhokla

Rice & Bread

Tandoori Naan

Chicken Biryani

Condiments

Kachumber Raita, Mint Chutney, Tomato Chutney, Mango Pickle, Mixed Vegetable Pickle, Pappadums, Fryums

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Western

Wild Mushroom Soup

Seared Dardanup Beef Medallions,
Green Pepper Wine Jus

Roasted Salmon, Fennel, Parsley Salsa

Peri Peri Chicken

Irish Lamb Stew, Root Vegetables

Mushroom & Kakkadu Plum Ravioli, Orange Beurre Blanc

Truffle Mashed Potatoes

Herb Roasted Butternut, Pepitas, Crème Fraîche

Charred Broccolini, Preserved Lemon

Cajun Potato Wedges, Pimento Aioli

Smokey BBQ Pork Ribs

Battered Fried Flathead Fish, Lemon, Tartare Sauce

Spiced Moroccan Cauliflower Bites, Mint Mayonnaise

Tempura Onion Rings

Chicken Empanada

Seared Scallops, Pico De Gallo, Crispy Pancetta

Lamb Brioche Roll, Seeded Mustard Gravy

Kilpatrick Oysters

On the Carvery

Cinnamon & Star Anise Crispy Pork Belly

Roasted Beef

Roasted Beef Prime Ribs

Grilled Lamb Rack, Harissa

Confit Duck, Orange Jus, Cognac Flambé

Rosemary & Garlic Marinated Leg of Lamb

Glazed Ham, Cherry Sauce

Truffle Roasted Turkey, Bread Stuffing

Vegetarian Flat Bread

Yorkshire Pudding

Grilled Turkish Bread

Sauces and Condiments

Roasted Beef Jus, Tasmanian Horseradish, Apple Sauce,
Caramelised Onions, Honey Mustard, Mint Sauce, Gravy

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Dessert Cube

Cakes

Dark Chocolate & Chestnut Yule Log
Vanilla Mousse Cake, Boysenberry, Candied Fruits
Pistachio Cream, Cherry Entremets
Key Lime & Raspberry Gateaux
Decedent Chocolate Cake
Strawberry Almond Short Cake
Milk Chocolate Mousse, Spiced Crumble
Summer Berry Trifle, Candied Orange
Exotic Fruit Pavlova Trifle

In Glasses and Individuals

Yoghurt Panna Cotta, Cranberry, Pistachio
Dark Chocolate Mint Bomb
Raspberry Choux, White Chocolate
Black Forest Petit Gateaux
New York Cheesecake, Mixed Berries
Black Sesame & Matcha Cake, Guava
Nutella Crème De Pot, Panettone Crumble
Mini Baba, Caramelised Pineapple, Vanilla Chantilly
Fruit Ganache Filled in Mini Chocolate Shell

Hot Desserts

Christmas Pudding
Panettone and Candied Fruit Pudding

Condiments

Berry Compote, Anglaise, Caramel Sauce, Nutella,
Chocolate Sauce, Mango Coulis, Whipped Cream

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On Display

Chocolate Cone, Chestnut, Blackcurrant
Coconut & Lime Vanilla Marshmallow
Blackcurrant Marshmallow
Christmas Chocolate Barks
Christmas Cookies
Panettone
Stollen
Chocolate Cup Cake, Mint Cream
Vanilla Cupcakes, Cherry Cream
Fruit Mince Pies
Pâte de Fruits
Chocolate Tart, Apricot
Lemon Meringue Tart
Assorted Luxury Christmas Chocolate Bon Bons
Spiced Financier, Raspberry
Assorted Pâte De Fruits
Fruit Salad, Assorted Whole Fruits, Assorted Cut Fruits
Assorted Macarons
Christmas Rocky Road
Dipped Oreos
Assorted Popsicles
Ice Creams, Sorbet & Condiments
Walnut Chocolate Brownies

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