

NYE First Sitting

New Year's Eve First Sitting

Sunday 31 December

Adults | \$140 per person*

Children (4 - 12 years) | \$70 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 dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

EPICUREAN

NYE First Sitting

New Year's Eve First Sitting

Sunday 31 December

Adults | \$140 per person*

Children (4 - 12 years) | \$70 per person*

Compound Salads

Smoked Salmon **(S)**, Fennel, Radicchio, Celery with Orange Dressing

Thai Style Beef Salad with Tamarind Dressing

Olivier Salad - Potatoes, Carrots, Peas, Corn & Apple

Broccoli & Bacon Salad, Dried Cranberries with Aioli

Cucumber & Edamame Salad with Dill Yoghurt Dressing

Turkey & Avocado Salad with Ranch Dressing

Burrata & Medley of Cherry Tomatoes with Pesto

Assorted Dressings & Condiments

Seafood

Finest Australian Shucked Oysters **(S)**

Chilled Whole Prawns

Chilled Blue Swimmer Crabs

Half Shelled Hokkaido Scallop Ceviche

Green Lip Mussels with French Vinaigrette

Clams & Wakame with Miso Dressing

Prawn, Squid, Octopus Salad with Sweet Chilli Dressing

Condiments

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

***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 dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

EPICUREAN

NYE First Sitting

New Year's Eve First Sitting

Sunday 31 December

Adults | \$140 per person*

Children (4 - 12 years) | \$70 per person*

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

***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 dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

EPICUREAN

NYE First Sitting

New Year's Eve First Sitting

Sunday 31 December

Adults | \$140 per person*

Children (4 - 12 years) | \$70 per person*

Asian

Sweet Corn Chicken Soup

Wok Tossed Singaporean Mud Crabs, Mantou

Truffle Flavoured Edamame

Stir Fried Asian Greens, Cloud Ear Mushrooms,
Silken Tofu, Oyster Sauce

Wok Tossed Chilli Chicken

Kimchi Fried Rice

Stir Fried Korean Beef Galbi

Sticky Sesame Honey Pork

Seafood Yaki Udon

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

Amti Dal - Tempered Sweet & Sour Yellow Lentils

Butter Chicken

Lahsooni Chicken Kebab

Kosha Mangsho - Bengal Style Sautéed

Lamb with Spices

Hyderabadi Bagara Baigan - Eggplant simmered in
Sesame & Peanut Gravy

Potato and Green Pea Samosa with
Tamarind Chutney

Rice & Bread

Mandi Style Seasonal Vegetables Pilaf

Tandoori Naan, Garlic and Butter

Condiments

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

***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 dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

EPICUREAN

NYE First Sitting

New Year's Eve First Sitting

Sunday 31 December

Adults | \$140 per person*

Children (4 - 12 years) | \$70 per person*

Western

Lobster Bisque

Seared Dardanup Beef Medallions,
Green Pepper Wine Jus

Roasted Salmon, Fennel and Parsley Salsa

Truffle Mashed Potatoes

Smokey BBQ Pork Ribs

Grilled Chicken Breast with Lebanese Tourné

Duck, Mushroom & Kakkadu Plum Ravioli,
Orange Beurre Blanc

Cajun Potato Wedges with Pimento Aioli

Battered Fried Flathead Fish, Lemon, Tartare Sauce

Herb Roasted Butternut, Pepitas

Creamy Garlic Prawns

Charred Broccolini, Preserved Lemon

Spiced Moroccan Cauliflower Bites with
Mint Mayonnaise

Chickpea Falafel

Roast Section

Cinnamon and Star Anise Crispy Pork Belly

Roasted Beef Rump

Roasted Beef Prime Ribs

Grilled Spinach Chorizo

Rosemary and Garlic Marinated Leg of Lamb

Peking Roasted Duck, Hoi Sin

Truffle Roasted Turkey

Pistachio and Pork Stuffing

Margherita Pizza

Yorkshire Pudding

Grilled Turkish Bread

Sauces and Condiments

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

***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 dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

EPICUREAN

NYE First Sitting

New Year's Eve First Sitting

Sunday 31 December

Adults | \$140 per person*

Children (4 - 12 years) | \$70 per person*

Dessert Cube

Cakes

Gingerbread Spiced Chocolate Mousse Bowls

Salted Caramel and Cinnamon Apple Crunch

Chocolate and Coffee Yule Log

Lime and Raspberry Gateaux

Vanilla Crème Brulee

Strawberry Almond Short Cake

Pavlova Trifle

In Glasses and Individuals

Pistachio Panna Cotta with Apricot and Raspberry

Nutella Crème De Pot with Panettone Crumble

Mascarpone Chocolate Shells with Fruit Mousse

Assorted Mini Choux Vanilla, Chantilly

New York Cheesecake Mixed Berries

Blood Peach Panna Cotta with Chestnuts

Dark Chocolate with Miso Caramel Mini Gateaux

Layered Exotic Fruit Cake with Green Tea

Hot Desserts

Christmas Pudding

Panettone and Candied Fruit Pudding

Condiments

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

***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 dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

EPICUREAN

NYE First Sitting

New Year's Eve First Sitting

Sunday 31 December

Adults | \$140 per person*

Children (4 - 12 years) | \$70 per person*

On Display

Chocolate Shell Mascarpone Fruit Mousse
Ice Creams, Sorbet and Condiments
Coconut Vanilla Marshmallow
Passionfruit Marshmallow
Christmas Chocolate Barks
Stollen
Dark Chocolate Mint Cup Cake
Peanut Butter Cupcake
Mini Red Velvet Cake, Cream Cheese Frosting
Pâte De Fruits
Chocolate Tart
Assorted Whole Fruits
Assorted Cut Fruits
Dark and White Rocky Road
Assorted Lollies
Spiced Financier with Raspberry
Christmas Cookies
Walnut Brownies
Rich Fruit Cake
Fruit Mince Pies
Lemon Meringue Tart
Assorted Luxury Christmas Chocolate Bon Bons
Dipped Oreos
Assorted Popsicles
Assorted Chocolate Cones

***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 dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

EPICUREAN