

NYE First Sitting

New Year's Eve First Sitting

Sunday 31 December

Adults | \$155 per person*

Children (4 - 12 years) | \$77.5 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.

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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)**

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

Wok Tossed Singaporean Mud Crabs, Mantou

Truffle Flavoured Edamame

Wasabi Prawns

Mongolian Chicken

Truffle Fried Rice

Black Pepper Beef

Thai Sticky Sesame Honey Pork

Sambal Fish

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

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

Burani, 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

On the Carvery

Cinnamon & Star Anise Crispy Pork Belly

Roasted Beef

Roasted Beef Prime Ribs

Rosemary & Garlic Marinated Leg of Lamb

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
Lemon & Strawberry Gateaux
Decedent Chocolate Cake
Milk Chocolate Mousse, Spiced Crumble
Summer Berry Trifle, Candied Orange

In Glasses & Individuals

Yoghurt Panna Cotta, Cranberry
Dark Chocolate Mint Bomb
Assorted Mini Choux
Black Forest Petit Gateaux
Assorted Cheesecakes Mixed Berries
Green Tea Matcha Cake, Raspberry
Nutella Crème De Pot, Panettone Crumble
Mini Baba, Caramelised Pineapple, Vanilla Chantilly

Hot Desserts

Christmas Pudding
Panettone & 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
Christmas Rocky Road
Dipped Oreos
Assorted Popsicles
Ice Creams, Sorbet & Condiments

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