



n y e m e n u

SUNSET SEATING

BREADS

Selection of breads, tomato salsa, olive oil, balsamic

ENTREE

*Timbale of prawn, avocado, crab claw meat
with coconut foam, bloody mary sauce*

*Sous vide duck breast prosciutto, duck popcorn,
goats cheese + beetroot curd, chargrilled watermelon*

*Filo parcel of summer squash, capsicum + cheese
with celeriac + garlic purree*

MAIN COURSE

*Poached blue eye trevalla, saffron + finger lime, pearls of vegetables,
truffle + cultured butter sauce*

*Australian grass fed eye fillet (medium rare), confit butter lobster
medallion, potato gratin, pink peppercorn + tarragon lobster bisque*

*Chicken roulade stuffed with spinach, herb + pecans,
confit garlic mash, sticky baby carrots, porcini + red wine jus*

DESSERT

Cappuccino creme brulee with short bread biscuits

Exotic fruit parfait with all the trimmings



n y e m e n u

INTO THE NEW YEAR SEATING

AMUSE BOUCHE

BREADS

Selection of breads, tomato salsa, olive oil, balsamic

ENTREE

Timbale of prawn, avocado, crab claw meat with coconut foam, bloody mary sauce

*Sous vide duck breast prosciutto, duck popcorn, goats cheese + beetroot curd,
chargrilled watermelon*

Filo parcel of summer squash, capsicum + cheese with celeriac + garlic purree

PALETTE CLEANSER

MAIN COURSE

*Poached blue eye trevalla, saffron + finger lime, pearls of vegetables,
truffle + cultured butter sauce*

*Australian grass fed eye fillet (medium rare), confit butter lobster medallion,
potato gratin, pink peppercorn + tarragon lobster bisque*

*Chicken roulade stuffed with spinach, herb + pecans, confit garlic mash, sticky
baby carrots, porcini + red wine jus*

DESSERT

Cappuccino creme brulee with short bread biscuits

Exotic fruit parfait with all the trimmings

CHEESE

PETITE FOUR