



## NYE MENU

### CANAPÉS ON ARRIVAL

- Peking Duck crepes*
- Assorted sushi and nigiri (V, GF)*
- Roast pumpkin, Spanish onion and fetta tartlets (V)*
- Freshly shucked Sydney Rock Oysters with pomegranate vinaigrette (GF)*
- Rare roast beef with horseradish cream and balsamic beetroot relish*
- Tempura prawns with fresh chilli and soy dipping sauce*

### GRAZING BUFFET - 8.00PM - 9.30PM

- Baked ham with a cranberry and balsamic glaze served with mustards and relishes (GF)*
- Chargrilled corn fed chicken breast with lemon mustard sauce (GF)*
- Fresh Australian Tiger prawns with seafood sauce and lemon wedges (GF)*
- Chef Ben's homemade vegetable curry with jasmine rice (V, GF)*
- Roast chat potatoes with butter and chives (V, GF)*
- Rocket salad, pear and parmesan, white balsamic vinaigrette (V, GF)*
- Vietnamese glass noodle salad with Asian vegetables (V)*

### ADDITIONAL CANAPÉS

- Zucchini flowers with ricotta and tomato relish (V)*
- Sweet potato and Manchego cheese empanadas (V)*
- Lamb koftas with tzatziki*

### DESSERT

- Lemon meringue tartlets*
- Gelatissimo bambino cones*

*If you have any dietary restrictions or allergies, please specify to our team while booking or inform the server.*

*PREMIUM DRINKS PACKAGE*

*NV Tulloch Cuvée*

*Tulloch River White Semillon*

*Villages Chardonnay*

*Chateau La Gordonne Rosé*

*Villages Pinot Noir*

*Tulloch Pokolbin Dry Shiraz*

*Corona, Peroni, 150 Lashes, Pure Blonde*

*House Spirits*

*Non-alcoholic soft drinks and juices*

*Optional Champagne available at \$15 per glass*