

kitchen WORKSHOP

Buffet

NEW YEAR'S EVE DINNER

31st December 2023

Adult \$75 | Child \$37.5

Dinner buffet with unlimited Vannamei Prawns
Includes a glass of Sparkling, White, Red or Local Draught Beer

STARTERS

Artisan charcuterie board
Shaved salami, smoked ham, cold cut selection
Marinated olives, artichokes, peppers, capers, cornichon, pickles
Assortment of bread rolls, flat bread, crisp breads
Selection of house-made dips, butter

SOUP

Roasted capsicum and crab meat soup

SALAD

Smoked pulled chicken, fennel, olives, citrus salad
Chargrilled peppers, vine ripe tomatoes and baby marrows
Roasted butternut squash, ricotta, dukkha orange dressing
Slow-roasted beets, fennel, rocket, candied walnuts, chevre cheese
Selection of house-made salad dressings
Assorted sushi, wasabi, pickled ginger, soy sauce

SEAFOOD

Chilled Vannamei prawns
NZ green lip mussels, lemon vinaigrette
Omega clams, balsamic capsicum dressing
Baby octopus, olive oil and capers

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PIZZA

Pizza Diavola; hot salami, jalapeños, mozzarella
Pizza Melanzane; marinated eggplant, parmesan, basil

MAINS

Baked barramundi, caper, olive, tomato citrus butter
Chicken alla cacciatora
Buttered gnocchi, blue cheese sage cream
Green beans, roasted pepitas
Roasted chat potatoes, rosemary
Baked cauliflower and broccoli, three cheese sauce
Blue swimmer crab, spicy chilli egg sauce
Sambal hokkien noodles
Thai beef massaman curry
Coconut rice, crispy fried shallot
Fritto misto – vegetable tempura, crumbed scallop, calamari, spring roll

CARVERY

Roast pork, apple cider gravy
Salt-crusted roast beef, jus
Twice cooked lamb leg, garlic and herbs, mushroom, pepper sauce

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Season

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FINALE

Fresh fruit Pavlova
Warm sticky date pudding, custard
Crème caramel
New York cheesecake
Chocolate heaven cake
Piña colada mousse
Pistachio raspberry rocher
Mango coconut cake
Chocolate mousse with fresh berries
Matcha yuzu opera cake
Tropical fruit jelly
Banana milk chocolate gateaux
Assorted mini doughnuts and cupcakes
Fruits salad

CHOCOLATE FOUNTAIN

Vanilla and chocolate soft serve ice cream

CHEESE

Selection of artisan cheeses
Lavosh, bread sticks, crackers, quince paste, dried fruit, nuts, grapes

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