

CONSERVATORY

—NEW YEAR'S EVE DINNER—

1ST SEATING

ADULT | \$295^{PP} CHILD | \$147.50^{PP}

Includes a glass of sparkling and live entertainment
\$105pp additional beverage package available

2ND SEATING

ADULT | \$515^{PP} CHILD | \$257.50^{PP}

Includes Veuve Champagne beverage package and live entertainment

FROM THE OCEAN

Fresh Pacific Oysters
Western Australia Chilled Lobster
Queensland Wild Tiger Prawns
Spencer Gulf King Prawns **(Only Second Seating)**
Alaskan King Crabs
Greenland Snow Crabs **(Only Second Seating)**
Blue Swimmer Crabs
Hervey Bay Scallops
Moreton Bay Bugs **(Only Second Seating)**
Fremantle Langoustines **(Only Second Seating)**
Peruvian-Style Swordfish & Tuna Ceviche – sweet potato, lime dressing
Marinated Cloudy Bay Clams – dill & lemon dressing
New Zealand Half-Shell Mussels – sweet chilli & balsamic dressing
Smoked Salmon Gravlox – capers, horseradish cream, citrus
Cocktail sauce, tartar sauce, mignonette dressing, balsamic oyster dressing



JAPANESE SELECTION

Sashimi Moriawase – Kingfish, Salmon, Tuna
Assorted Maki Rolls and Nigiri Sushi
Assortment of Japanese Pickles
Soy sauce, wasabi, tobiko, pickled ginger, wakame

INDIVIDUALS

Baked Salmon Chirashi – teriyaki truffle, ikura, nori chips
Japanese Sunomono Crab Salad
Lobster Inari – furikake, caviar
Bluefin Tuna Tataki – ponzu, smoked salt



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COLD SELECTION

SALADS

Waldorf Salad – apple, crisp lettuce, grapes, blue cheese dressing

Greek-Style Fremantle Octopus Salad – feta, peppers

Fig & Turkey Salad – rocket lettuce, walnuts, aged balsamic dressing

PLATTERS

Yellowtail Kingfish Crudo – mandarin dressing, crumbed ricotta

Pistachio Dukkha-Crusted Lamb Rump – caramelised onion purée, Israeli couscous salad

Wagyu Carpaccio – pickled shallots, chive oil, rocket, shaved Parmesan

INDIVIDUALS

Tomato & Goat's Cheese Panna Cotta – basil gel, Parmesan tuile

Foie Gras Mousse – raspberry texture, brandy gel

White Asparagus – black garlic & olive oil emulsion

SELECTION OF CHARCUTERIE

Prosciutto di Parma, Artisan Salami, Bresaola, Mortadella, Heritage Ham

Terrines and Pâtés

Marinated Vegetables, Artisan Breads, Baguettes, Rolls, Loaves

Pickles and Chutneys

CAVIAR & CHAMPAGNE STATION (SECOND SEATING ONLY)

Oscietra Caviar

*Boiled eggs, chives, shallots, gherkins, capers, cornichons, crème fraîche blinis
and assorted toasted brioches*



WESTERN INTERACTIVE KITCHEN

SOUP

Lobster Bisque – crème fraîche, dill brioche buns

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CARVERY

Truffle-Rubbed Roast Bone-In Wagyu Prime Rib
Herbed-Crusted NSW Rack of Lamb – rosemary jus
Crispy Porchetta
Yorkshire Puddings
Gratinated Garlic Mashed Potatoes
Pigs in Blankets
Red wine jus, peppercorn jus

CHEF'S COLLABORATION

Baked Lobster Truffle Mornay
Salt-Baked Ōra King Salmon – Mediterranean caper tomato olive salsa, crispy salmon skin
Hasselback Potatoes – sour cream, garlic butter, aged cheddar, chives
Stuffed Squid – olive peperonata, roasted heirloom tomatoes
Oven-Baked Snapper & Clams – burnt leek & lemon cream sauce, capers
Duck Leg Confit – Maraschino cherry jus, celeriac purée, roasted heirloom carrots, pea tendrils
“Pork Milanese” Breaded Fried Porkchops – tomato sauce, grated Parmigiano Reggiano, crispy basil
Crispy Brussels Sprouts and Caramelised Parsnips
Steamed Seasonal Green Vegetables – citrus vinaigrette

PIZZA & PASTA SECTION

Meat Overload Focaccia Pizza – prosciutto, pepperoni, 'nduja, buffalo mozzarella, Napoli sauce
Prawn Ravioli – saffron beurre blanc
Gnocchi – braised beef cheek ragù, pecorino



ASIAN KITCHEN

NOODLE BAR

“Make Your Own Noodles”
Broth: Beef Hot Pot, Vegetarian Laksa

Accompaniments:

Wagyu Beef Slices, Hervey Bay Scallops, Tiger Prawns, Chicken
Egg Noodles, Glass Noodles, Green Tea Soba Noodles
Bok Choy, Oyster King Mushrooms, Bean Sprouts, Spring Onion, Chillies
Sambal oelek, chinese doughnut, century egg, tofu, szechuan sauce, bean sauce

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BBQ STATION

Peking Duck, Crispy Pork, Soy Chicken

Spring onion, cucumber, hoisin sauce, sweet chilli sauce, sambal chilli

Chinese Pancake – cucumber, spring onion and hoisin sauce

DIY Steamed Bao Buns – pickled carrot and daikon

DIM SUM

Truffle Chicken Dumpling, Prawn Hargow, Vegetable Gyoza, BBQ Pork Buns

Served with a selection of condiments and sauces

WOK DISHES

Slow Cooked Five Spice Baby Lamb Ribs

Singapore-Style Cereal Lobster & Prawn – curry leaf, salted egg butter

Szechuan-Style Braised Pork Belly – charred baby leeks, capsicum

Steamed Rockling Fillet – ginger soy sauce, capsicum ribbons, leek oil

Vegetarian Mapo Tofu

Seafood Nasi Goreng

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INDIAN INTERACTIVE KITCHEN

Tandoor

Murg Malai Kebab

Fish Nirvana

Achari Lamb Chop Kebab

Lucknowi-Style Stuffed Goat in Saffron Rice

CURRIES

Punjabi-Style Butter Chicken Curry

Seafood Moilee Curry

Malai Kofta

Tawa Vegetables – masala spices

Lemon & Coconut Pulao

Butter Garlic Naan, Mint Naan, Paratha

Pappadums, mango pickle, mint chutney, chilli pickle, eggplant pickle

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“THE CHEESE LIBRARY”

Showcasing a variety of local and international cheeses

Petite Comté – Marcel – Franche-Comté, France

Woombye Camembert – Queensland

Vintage Cheddar – Willow Grove – Gippsland Region, Victoria

Ash Goat – Meredith – Gippsland Region, Victoria

Mossvale Blue – Berrys Creek – Gippsland Region, Victoria

Munster – Le Rustique – Normandy, France

Brillat-Savarin – Will Studd – Burgundy, France

Fermier Organic Cheese – L'Artisan – Victoria

Marinated Bocconcini – Montefiore – Victoria

Marinated Feta – Gourmet – Australia

Served with lavosh, breadsticks, crackers, quince paste, dried fruits and grapes

SIGNATURE DESSERTS

Key Lime Choux Bun

Black Forest Chocolate Sphere

Coffee & Caramel Chocolate Cup

Raspberry & Lychee Tartlet

Pink Champagne Jelly, Vanilla Panna Cotta

Pineapple & Coconut Mousse

Strawberry Mint Rocher

Mango Passionfruit Pavlova

Yuzu Matcha Opera Cake

Praline Chocolate Truffle Cake

Forest Berry Cheesecake

Peach Melba Gâteau

Bailey's Irish Cream Entremet

CHOCOLATE FOUNTAIN

Cascading Chocolate – Milk and White

Strawberries, marshmallows, chocolate brownies, chocolate lollipops

Donuts

Assorted Profiteroles

Daily Selection of Ice Creams and Sorbets