

NEW YEAR'S EVE MENU

Adult: \$98pp | Children: \$49pp (4-12 years)

THE BEGINNING

Wild Mushroom Soup

Seafood Egg Drop Sweet Corn Soup Assorted bread rolls, butter, croutons

Greek Salad

Tomato, Bocconcini Salad, Basil, Balsamic Dressing
Pasta Salad, Grilled Vegetables, Sundried-Tomato, Green Goddess Dressing
Selection of Healthy Salad

Lemon vinaigrette, balsamic vinaigrette, olive oil

THE CHARCUTERIE BOARD

Selection of Cold Meat & Cheese
Assorted nuts, dry fruits, lavosh, marmalade, bread stick, honey

THE SEAFOOD

Cooked Chilled Prawns

Marinated Mussels & Clams
Cocktail sauce, American sauce, red wine vinegar with shallot

THE CARVERY

Slow Cooked Roast Beef, Charcoal Salt, Herb Crust

Roast Champagne Ham, Plum Glaze
Gravy, spiced apple sauce & grain mustard

THE MAIN

Chilli Marmalade Baked Chicken
Parmesan Roast Potato
Seafood Paella
Lemon wedges

Penne Pasta, Grilled Vegetables, Roasted Eggplant Garlic Cream Sauce Steamed Buttered, Broccoli, Courgettes Baked Fish, Ginger Sweet Soy, Garlic Oil

Smoky Pulled Beef and Chilli Con Carne (Station)

Taco shell, shredded cheese, sour cream, corn salsa, shredded lettuce, jalapeno, salsa



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THE MAIN CONT.

Oven-Baked Lamb Chump Chops, Cherry Port Sauce Singapore Chilli Crabs

Fried – Vegetables Spring Rolls, Vegetables Tempura, Fried Fish Tomato sauce, pickled mustard, sweet chilli sauce, tartar sauce & garlic aioli

Fried Rice With Eggs, Vegetables

Beef Bourguignon

Crispy Noodle, Asian Green, Seafood, Egg Sauce

THE FINALE

Marz Cake

Chocolate Mousse, Berries Compote

Tiramisu Slice

Flourless Chocolate Cake

Assorted Jelly

Crème Caramel

Mango Mousse

New York Baked Cheese Cake

Caramel Apple Trifle Cups

Green Tea Panna Cotta Cups

Assorted Fruits Salad

Sticky Date Pudding

Custard, cream Chantilly

Chocolate Fountain

Brownie, marshmallow, mini churros, finger biscuit

Chocolate and Vanilla Ice-Cream (Self-Serve)

Assorted toppings