

New Year's Eve Menu 2020

Chef's selection of Canapes on arrival

Seated Buffet

Portuguese Style Chicken marinated in Fresh Chilli, Lime & Parsley (gf)

Fresh Pasta tossed with Baby Eggplant, Zucchini, Capsicum and Mushrooms in a Fresh Tomato, Olive Oil Dressing

Potato Au Gratin – layers of Potatoes, Onion and Parmesan Cheese (v/gf)

Steamed New Zealand ½ Shelf Mussels served with a Tomato, Lemon & Coriander Salsa (gf)

Platters of Fresh Tiger Prawns accompanied with Seafood Aioli (gf)

Salt & Pepper Calamari served with a Homemade Aioli

Triage of Salmon – Whole Baked Salmon, Smoked Salmon and Salmon Caviar topped with Caper Berries (gf)

Honey Glazed Baked Leg of Ham

Rare Roast Beef

Grilled Mediterranean Vegetable Pesto Pasta Salad served with Roasted Pine Nuts

King Prawn, Crab Meat & Avocado Seafood Salad

Green Salad Bowl tossed with Wild Rice, Toasted Soya glazed Nuts & Seeds finished with a herbed Vinaigrette (v)

Antipasto Platter of Cured Meats, Marinated Vegetables and Cheeses (gf)

Mixed Leaf Salad with Parmesan & a Balsamic Reduction (v)

Crisp, freshly baked Dinner Rolls

Dessert Buffet

Homemade Butterscotch Cake served with White Chocolate Ganache

Chocolate Ganache Tart with Chantilly Cream

Choux Pastry Profiteroles filled with Custard and topped with Melted Chocolate

Traditional Italian Tiramisu topped with Chocolate-Coated Strawberries

Belgium White Chocolate and Lime Baked Cheesecake with Raspberry Coulis

Selection of European and Australian Cheeses, Lavosh, Dry Fruits, Quince Paste and Nuts

Seasonal Fresh Fruit

Tea and Coffee

(v) = vegetarian | (gf) = gluten free