



New Year's Eve 2018

Substantial Canapé Menu

Canapé

large fresh east coast oysters with pickled ginger, shallot, mirin and soy

mini baked ricotta with sautéed wild forest mushrooms

rare roast beef and yorkshire pudding, horseradish cream and chives

lime marinated tuna logs with wasabi mayonnaise and shizu cress

roasted tomato arancini filled with mozzarella with garlic aioli

seared scallops wrapped in pancetta with pesto drizzle

tart of spicy avocado, red onion marmalade and crème fraiche

greek pulled lamb slider with garlic tatziki and butter lettuce

warm chicken and leek pie with flaky pastry

argentinean churrascurra beef fillet skewer with red pepper chimichurri sauce

beer battered flathead goujons with tartare sauce

Substantial Canapé (served in small bowls with forks)

king prawn salad avocado and macadamia nuts, lemon pepper dressing

fresh udon noodles with peking duck, spring onions and bok choy in a light broth

sri lankan eggplant and potato curry with fragrant rice and fresh coconut sambal

Dessert Canapés

petite lime and lemon tart with double cream and fresh berries

chocolate dipped mini gelato cones

fresh fruit brochettes

Cheese

selection of Australian cheese, dried fruits and assorted crackers

Supper

Guinness and honey baked ham with condiments and bread rolls

Deluxe Beverage Package

Beer

Corona Extra

Peroni Nastro Azzuro (imported)

Cascade Premium Light

White Wine

Kudos by Ant Moore Pinot Gris NZ 2014

Mondiale Marlborough Sauvignon Blanc

Red Wine

Gilardi 'Ravelet' Rose French

Penfolds Koonunga Hill Seventy Six Shiraz Cabernet 2015

Stoneleigh Pinot Noir 2015

Sparkling

Petaluma Croser NV

Selection of soft drinks, juices, mineral water, tea and coffee.

Alternative quality beers and wines will be served if the selection is unavailable.