

ELEMENT

NYE 2017

Canapés

Blue swimmer crab, young coconut, betel leaves (GF)

Smoked lamb fillet, Tuscan relish, (GF)

Vegetable/ Prawn rice paper rolls (GF, V)

Rare roast beef, potato rosti, horseradish cream (GF)

Bush Salt Calamari, yuzu mayo Charcoal buns

Grilled lamb cutlets, chimichurri sauce (GF)

Steamed vegetable buns (V)

Grilled baby octopus, Caponata Style (GF)

Potato wrapped prawns, Aioli (GF)

Fresh sucked oyster, Ruby grapefruit (GF)

Platters

Anti-pasto and artisan cheese selection (GF) (V)

Fresh Dips, Hommus, Smoked eggplant, Grilled capsicum, toasted bread and crackers (V)

Tasmanian Smoked Salmon, Grilled asparagus, goats cured, Preserved lemon (GF)

Australian Grilled prawns, seafood sauce (GF)

Dessert platters

Smoked bitter chocolate tartlets

Kalamansi meringue tartlets

Cranberry and Saffron Nougat (GF, V)

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NYE 2017 BEVERAGE MENU

Champagne

Pommery Brut Royal NV

White Wine

Kudos by Prithie Chardonnay
Kudos by Ant Morre Sauvignon Blanc

Red Wine

Kudos by Leconfield Cabernet Sauvignon
Labrune et Fils Pinot Noir

Rosé

Gilardi 'Ravelet' Rosé, Provence France

Beer

Corona
Peroni Nastro Azzurro
Cascade Light

Non-Alcoholic Beverages

Soft Drink
Juice
Sparkling Mineral Water
Tea and Coffee