

New Year's Eve

MENU

TO BEGIN

Home Baked Bread & Salted Butter V

COLD SELECTION

Moroccan Chickpeas & Pumpkin Salad V Ve GF

Classic Potato Salad GF V

Deconstructed Caesar & Greek Salad Premium V Ve0 GF

Continental Meats & Antipasto GF

HOT SELECTION

Honey Chicken & Sesame Seeds

Goulash

Spinach & Ricotta Cannelloni V

Pan Fried Barramundi with Caper & Lemon Beurre Blanc Sauce GF

Cauliflower Cheese Gratin V

Almond Buttered Broccoli GF

Roasted Potatoes with Rosemary Sea Salt GF

Jasmine Rice GF V Ve

SEAFOOD SELECTION

Marinated Green Lip Mussels GF

Exmouth Tiger Prawns with Cocktail Sauce GF

New Zealand Bistro Oysters GF

Asian style slipper lobster tails

CARVERY

Porchetta

Roast Lamb

CHEESE BOARD

Margaret River Brie, Danish Blue, Semi Mature Cheddar,

Gouda & Edam with Crackers, Quince & Dried Fruits.

DESSERTS

*Crème Brulée GF | Chocolate Mousse GF | Homemade Chocolate Brownie |
Black Forest Cake | Jelly with Cream GF | Fresh Fruits GF DF | Donuts | Cream
GF NF | Ice Cream | Rocky Road*