

NYE

A NIGHT IN
NEW YORK



NEW YEARS EVE | LAKEVIEW FUNCTION CENTRE | SUNDAY 31ST DECEMBER 2023 | 7PM - 1AM

MENU

Canapés on arrival

Parmesan puffs, whipped goats cheese
and confit tomatoes (NF, V)

Smoked salmon and dill tartlets
caper and mustard cream (GF, NF)

Beetroot and feta arancini,
confit garlic and herb aioli (NF, V)

Grazing Table

Selection of prosciutto, salami and ham,
homemade terrines and pâté, dips,
vegetable frittatas, olives and grilled breads

Fresh Seafood On Ice

Fresh South Australian oysters
Exmouth tiger prawns

Green lip mussels gratinated with chilli and lime
Marie Rose sauce, shallot vinaigrette and tabasco
(DF, GF, NF)

Hot Dishes

Baked fillets of barramundi, saffron butter,
tomato, capers and basil (GF, NF)

Thai red coconut, lemongrass and ginger prawns,
roast eggplant and fragrant jasmine rice (DF, GF)

Roasted pork belly, crisp crackling and chard bok
choy, sticky Szechuan caramel (GF, NF)

Miso glazed roast pumpkin and baby carrots,
black sesame and nori crumbs (DF, GF, NF, VGN)

Slow roasted rib eye of black angus beef,
king oyster mushroom jus (DF, GF, NF)

Chateau potatoes roasted in sea salt and thyme,
hot English mustard dressing (DF, GF, NF, VGN)

Salads

Crisp cos gems, burnt corn,
smashed avocado, confit tomatoes,
smoked kumara (DF, GF, NF, VGN)

Salt bush roasted broccoli, calvo nero and kale
(DF, GF, NF, VGN)

Tahini and lime yoghurt dressing

Asian red cabbage, carrot and coriander slaw,
candied cashews, coconut and chilli (DF, GF, VGN)

Desserts

Pastry Chef's selection of chocolate
and sweet tarts

Tiramisu, choux pastry and roulades, fresh fruit
Artisan cheese and condiments

5 Hour Beverage Package

Chandon Bar – Chandon Brut, Chandon Rosé,
Chandon Garden Spritz

White Wine & Rosé – Vasse Felix Sauvignon Blanc
Semillon, West Cape Howe Old School
Chardonnay, Moonstruck Moscato,
West Cape Howe Rosé,

Red Wine – Yalumba Shiraz,
Vasse Felix Cabernet Sauvignon

Draught Beer – Carlton Dry,
Great Northern Super Crisp (mid-strength)

Bottled Beer and Cider – Corona, Stella Artois,
Pure Blonde Cider

Soft drinks and juices

Dietary requirements key: (DF) dairy free (GF) gluten-free* (NF) nut-free* (V) suitable for vegetarians (VGN) vegan

*although this dish is prepared with gluten-free or nut-free products, we cannot guarantee 100% gluten-free or nut-free as the dish is prepared in kitchens that also use gluten products and nuts. Please inform your coordinator of any guests with severe allergies so that an appropriate meal can be prepared for them.