

# NYE Buffet Dinner

*Complimentary glass of Chandon upon arrival*

## grazing table

Selection of Freshly Baked Breads,  
butter, E.V. olive oil & aged  
balsamic vinegar

Cold Cuts, selection of prosciutto,  
salamis & hams, homemade  
terrines & pâté

Pickled Vegetables, dips, olives,  
grilled breads | v

## fresh seafood on ice

South Australian Oysters

Exmouth Tiger Prawns

Green-Lipped Mussels, gratinated  
with chilli & lime

Marie rose sauce, tabasco sauce,  
shallot vinaigrette

## salad

Crisp Cos Gem Lettuce, burnt corn,  
smashed avocado, confit tomatoes,  
smoked kumara | df, gf, nf, vgn

Saltbush Roasted Broccoli,  
calvo nero, kale, tahini & lime yoghurt  
dressing | gf, nf, v

Asian Red Cabbage, carrot & coriander  
slaw, candied cashews, coconut,  
chilli | df, gf, vgn

## live carvery station

WA Beef Sirloin,  
yorkshire pudding, beer gravy,  
caramelised onions

## hot

Herb Crusted Fillets of Barramundi,  
saffron butter, tomato, capers, basil | nf

Thai Red Coconut Chicken Curry,  
lemongrass, ginger, roast eggplant,  
fragrant jasmine rice | df, gf  
*\*contains fish sauce*

Roasted Pork Belly,  
charred bok choy,  
sticky Szechuan caramel | gf

Miso Glazed Roast Pumpkin,  
black sesame,  
nori crumbs | df, gf, nf, vgn

Potato Gnocchi, rich tomato sugo,  
provençal vegetables,  
basil | df, gf, nf, vgn

Château Potatoes, roasted in  
sea salt & thyme | gf, nf, v

## dessert

Chef Selection of  
Signature Desserts

df - dairy free | gf - gluten free\* | gfo - gluten free option\* | nf - nut free\* | v - vegetarian | vgn - vegan

\*Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts. Please inform your waiter if you have severe allergies.