

# CHEERS TO THE New Year @ THE ALCOVE



WEDNESDAY | 31 DECEMBER | 6:30pm – 1am

## New Year's Eve Buffet

### Seafood Bar

Large Exmouth tiger prawns | gf, df, nf

South Australian oysters | gf, df, nf

Tasmanian smoked salmon & prawn cocktail, cos gem lettuce & avocado | gf, df, nf

Green mussels gratinated with parmesan, chilli & lime | nf

Condiments: Marie Rose sauce, shallot vinaigrette, fresh lemon & lime wedges, hot & mild tabasco | gf, nf

### Salads & Antipasto

Selection of sliced meats: prosciutto, salami, pastrami & green olive mortadella | df, gf

Fresh and pickled garden vegetables, whipped feta, smoked romesco & tapenade | gf, v

Grilled Turkish breads, Moroccan flat breads & stone baked ciabatta | df, vgn

Roasted pumpkin hummus, eggplant dip & whipped truffle ricotta | nf

Marinated green beans, young leaves, confit fennel, fine herbs & toasted almonds, lemon, orange & honey dressing | gf, df, v

Caprese salad, heirloom tomatoes, creamed Persian fetta, avocado, vincotto dressing | v, gf

Quinoa salad slow roasted eggplant, fig, pomegranate, sherry vinaigrette | df, gf, vgn

### Hot Buffet

Roasted fillets of salmon, shallot & saffron cream, sun dried cherry tomato, capers & herb salad | gf, nf

12-hr roasted dorper shoulder of lamb, cavo nero, caramelised onions & zhoug | df, gf

Salt cured & roasted pork belly, chard bok choy, sticky Szechuan caramel | gf

Slow roasted black Angus beef brisket king oyster mushroom jus | gf, df, nf

Pumpkin & almond tortellini, wilted green, sweet potato puree, truffle cream sauce | nf

Miso glazed roast pumpkin & baby carrots black sesame & nori crumbs | vgn, gf, df, nf

Chateau potatoes roasted in sea salt & thyme | v, gf, nf

**Dessert station** to include a selection of mini desserts, pastries & cakes

### Seasonal fruit salads

**Locally sourced artisan cheese** to include brie, aged cheddar and blue cheese, crackers and preserves, dried fruits, nuts and quince paste

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