

# NEW YEAR'S EVE MENU 2024

## SALAD

Insalata di Mare  
Cauliflower Salad  
Pumpkin & Bulgur Salad  
Kale & Quinoa Salad

## ASIAN & WOK KITCHEN

Seafood Chow Mein  
Char Siu Pork Rice Bowls  
Sticky Sweet & Sour Chicken  
Black Pepper Crab

## DIM SUM

A selection of Steamed Buns & Dumplings

## CARVERY

12 Hour Roasted Lamb  
Fallow Shoulder Roast

## ROTISSERIE

Pork Hocks  
Spiced Rum Chicken

## HOT MEAT

Dry Aged Beef Scotch  
Coq au Vin  
Braised Venison Ribs  
Crispy Pork Belly

## HOT VEGAN / VEGETARIAN

Stuffed Roasted Pumpkin, Silverbeet, Tomato  
& Coconut Milk  
Sauteed Green beans with Almond Flakes  
Vegetable Stir Fry  
Steamed Bok Choy  
Roasted Root Vegetables  
Potato Gratin

## ITALIAN KITCHEN

A selection of hot dishes  
Customised Pizzas  
A selection of antipasto

## TANDOORI KITCHEN

Tandoori Chicken Legs  
Tandoori Lamb Kebab  
Goat Vindaloo  
Beef Dopiaza  
Butter Chicken  
Prawn Biryani  
Palak Paneer  
A selection of Fresh Naan, Paratha and Poori

## SWEETS

Raspberry & Vanilla Mousse  
Orange & Whiskey Cake  
Chocolate & Hazelnut Swiss Roll  
Vanilla Swiss Roll  
Red Velvet Cake  
Cheese Cake  
Brandy & Berry Trifle  
Candy Corner  
Assorted Macaroons  
Salted Caramel Panna Cotta  
Chia Pudding (Vegan / GF)  
Pistachio Cream Brulee  
Cherry Clafoutis Pudding with Custard  
Chocolate Pudding with Brandy Sauce  
Bread & Butter Pudding with Custard

## ALSO INCLUDING ...

Chef's choice of sushi & sashimi, a selection of fish,  
crustacean and smoked meat.

## PLUS MUCH MORE!