

NEW YEARS EVE MENU 2025

SALAD

Cauliflower salad

Cauliflower, silverbeet, tasman blue, with aged fenugreek dressing

Pumpkin and bulgur salad

Roasted pumpkin, bulgur, sun dried tomato, black olives, artichoke, parsley, and cranberry vinaigrette

Kale and quinoa salad

Red quinoa, roasted kale, cherry tomato, red onion, capsicum, grilled eggplant and zucchini, with honey mustard dressing

HOMEMADE COLD CUTS

Selection of homemade smoked and cured meat

SUSHI AND SASHIMI

Fresh sashimi

Whole king fish, scallops plus a selection of fresh New Zealand fish

Nigiri and maki rolls

Selection of chefs choice including:
Onigiri, Temaki, Hako, Temari, Uramak

ASIAN AND WOK KITCHEN

Seafood chow mein
Char siu pork rice bowls
Sticky sweet and sour chicken
Black pepper crab

DIM SUM

Bbq pork bun
Prawn dumplings
Vegetable dumplings
Pork and prawn shumai
Lychee hoisin beef short rib
Vegetable bun
Mapu tofu
Steamed pork ribs

FISH SELECTION

8 types of fish
Mussels, baby octopus, calamari, squid tentacles, tiger prawns, clams

COLD SHELLS

8 types of crustacean
Fresh pacific oysters

CARVERY

Seaweed crusted beef sirloin
Fallow shoulder roast

ROTISSERIE

Beef picanha
Spiced rum chicken

HOT MEAT

Dry aged beef scotch
Lamb ribs
Crispy pork belly

HOT VEGAN/VEGETARIAN

Stuffed roasted pumpkin, silverbeet, tomato, coconut milk
Sauteed green beans with almond flakes
Vegetables stir fry
Roasted root vegetables
Potato gratin

MEDITERRANEAN KITCHEN

Hot dishes

Lamb osso bucco
Spaghetti bolognese
Roasted eggplant with sundried tomato and garlic confit

Selection of mediterranean cold dishes

TANDOORI KITCHEN

Tandoori chicken legs
Tandoori lamb kebab
Goat vindaloo
Butter chicken
Prawn biryani
Saffron rice
Palak paneer
Selection of fresh naan, paratha and poori

SELECTION OF DESSERTS

Christmas pudding with brandy sauce
Bread and butter pudding with custard
Carrot Cake
Chocolate and caramelized popcorn tart
Berry trifle
Assorted macaroons (GF)
Chocolate truffles (GF)
Cream brulee (GF)
Christmas cookies
Minced pies
Stollen bread
Candy bar (GF)
Berry cheese cake
Black forest cake
Mango and coconut chia pudding (GF/Vegan)
Cinnamon panna cotta with hazelnut streusel (GF)
Assorted ice cream and sorbet (GF)
Chocolate fountain with condiments (GF)