

Buffet Menu

New Years Eve 2019

Arrival Canapé

freshly shucked oysters served natural with lemon juice and sea salt
caprese skewer with cherry bocconcini, baby roma tomatoes and pesto drizzle
rare roast beef and yorkshire pudding, horseradish cream and chives
fijian kokoda cured fish with lime juice, coconut cream, eschalot, chilli and coriander
goat cheese and caramelised onion tart
roasted tomato arancini filled with mozzarella with garlic aioli
poached scallop salad with jalapeno spiced salsa fresca on a crisp wonton
warm potato cake with sautéed forrest mushroom and crème fraiche and chives

Table Buffet (served after the 9:00 pm fireworks)

assorted boutique bread rolls with butter
rocket, pear and parmesan salad with balsamic dressing
roasted beetroot, fennel and persian fetta salad with crushed pistachios and pomegranate dressing
sautéed kipfler potatoes and artichoke with dijon dressing
fresh fig and shredded red kale salad with herb goats cheese mousse and macadamia crumble
baked blue eye cod fillets with green queen olive and roma tomato salsa
whole roasted beef fillet with grain mustard jus
prosciutto wrapped chicken breast with grilled artichoke and sage
individual roasted tomato and goat cheese tartins

Dessert Canapés Platters

petite lime and lemon tart with double cream and fresh berries
chocolate dipped mini gelato cones
mini pavlova with fresh cream and summer berries
chocolate and espresso fudge shots with biscotti
fresh seasonal fruit platter
selection of local cheese, dried fruits and assorted crisp breads

Please Note: A minimum number of 10 guests applies for these menus.