

New Year's Eve Menu

TUESDAY, 31 DECEMBER 2024

4 COURSE MENU \$165 PP

ON ARRIVAL

TEMPURA PRAWN
WITH WASABI MAYONNAISE

ENTREES

OVEN BAKED SCALLOPS
WITH PESTO, PARMESAN AND PINE NUTS
CHARGRILLED LAMB CUTLETS
WITH WILD ROCKET AND TZATZIKI
PRAWN SAGANAKI
RICH TOMATO SAUCE, FETA AND SOURDOUGH
COLD SEAFOOD PLATE
SMOKED SALMON, KING PRAWNS, SYDNEY ROCK OYSTERS,
MUSSELS WITH TOMATO SALSA AND COCKTAIL SAUCE
PUMPKIN, SPINACH & RICOTTA RAVIOLI
WITH PINE NUTS AND BURNT BUTTER SAUCE
SALT & PEPPER CALAMARI
WITH WILD ROCKET, SPICY AIOLI AND CITRUS

MAINS

RIBS & RUMP PLATE
RUMP STEAK AND PORK RIBS IN CHEFS BBQ GLAZE SERVED WITH CHIPS
BEER BATTERED KING GEORGE WHITING
WITH CHIP AND TARTARE SAUCE
SEAFOOD LINGUINE
PRAWNS, SCALLOPS, CALAMARI, MUSSELS, CHILI AND GARLIC
WHOLE GIANT PRAWNS
WITH GARLIC BUTTER AND GREEK SALAD
RIB EYE FILET
LEMON AND HERB POTATOES, CHARGRILLED BROCCOLINI
AND GREEN PEPPERCORN SAUCE
LEMON PESTO LINGUINE
PEAS, GARLIC, HOUSE-MADE PESTO AND SHAVED PARMESAN

DESSERT

CHOCOLATE INDULGENCE
CHOCOLATE SPONGE, CHOCOLATE GANACHE LAYERED WITH
CHOCOLATE CHANTILLY CREAM
PISTACHIO DREAM
KATAIFI WITH PISTACHIO PASTE AND NUTS, CHOCOLATE GANACHE,
PISTACHIO MOUSSE, TUILLE
TIRAMISU
ESPRESSO LADYFINGER, VANILLA MASCARPONE MOUSSE
AND COCOA POWDER DUST
STRAWBERRY LUSCIOUS
VANILLA CHIFFON WITH STRAWBERRY MASCARPONE MOUSSE



3 HOURS DRINKS PACKAGE +\$95PP (ADDITIONAL)

COCKTAIL

APEROL SPRITZ
APEROL, DE BORTOLI KING VALLEY PROSECCO & SODA,
SERVED IN A WINE GLASS WITH AN ORANGE WHEEL

SPARKLING

CHANDON NV BRUT (YARRA VALLEY, VIC)
WEST CAPE HOWE PINK MOSCATO (GREAT SOUTHERN, WA)

WHITE WINES

EMMALENE SAUVIGNON BLANC (ADELAIDE HILLS, SA)
MCHENRY HOHNEN 'ROCKY ROAD' CHARDONNAY (MARGARET RIVER, WA)
OPAWA PINOT GRIS (MALBOROUGH, NZ)

ROSÉ

FAMILLE PERRIN RESERVE COTES-DU-RHONE ROSE
(RONE VALLEY, FRANCE)

RED WINES

VASSE FELIX 'FILIUS' CABERNET SAUVIGNON (MARGARET RIVER, WA)
CAVEDON PINOT NOIR (KING VALLEY, VIC)

TAP BEER

KIRIN ICHIBAN
HEINEKEN LAGER
HAHN SUPER DRY

BOTTLE BEER & CIDER

HAHN SUPERDRY
STONE & WOOD PACIFIC ALE
JAMES SQUIRES 150 LASHES PALE ALE
CORONA
HAHN PREMIUM LIGHT
JAMES SQUIRE ORCHARD CRUSH CIDER

+ SOFT DRINKS, FRUIT JUICE, STILL & SPARKLING MINERAL WATER

KIDS MENU \$65 PP

ENTRÉE

TEMPURA PRAWNS WITH CHIPS & AIOLI
CHICKEN SOUVLAKI WITH TZATZIKI
CRUMBED CALAMARI RINGS WITH ROCKET & AIOLI
CRUMBED FISH GOUJONS WITH TARTARE SAUCE

MAIN

SIRLOIN STEAK WITH MASH POTATO & MUSHROOM SAUCE
BEEF LASAGNE WITH CREAMY CHEESE SAUCE & GARDEN SALAD
WAGYU CHEESE BURGER WITH CHIPS & TOMATO SAUCE
½ RACK OF PORK RIBS IN OUR SIGNATURE BBQ SAUCE WITH CHIPS

DESSERT

ICE CREAM SUNDAE
VANILLA ICE CREAM WITH CHOCOLATE SAUCE, SPRINKLED
WITH FLAKE, MALTESERS & MARS BAR

TERMS & CONDITIONS

MENU INCLUSIONS: Menu items may change subject to availability. Special dietary requirements can be catered for however we must be advised at the time of booking. Entrees, mains & desserts are alternately served for groups of 40 people or more - up to 3 options per course. **BEVERAGES:** Beverages are not included in the '4 Course Package' price. We will charge on consumption from our wine list on the day. All major credit cards & cash are accepted. Cash Bar & Split Billing is not available. **PAYMENT & CANCELLATION DETAILS:** Cash Bar & Split Billing is not available. No bookings will be confirmed without full pre-payment. A 100% Cancellation Fee will apply after the 17th of December. **GETTING THERE: VIA TAXI:** ask to be dropped off at Wheat Road, Cockle Bay Wharf. **VIA TRAIN:** alight at Town Hall Station & walk down Market Street. **VIA CAR:** Darling Park Parking 201 Sussex St, Sydney. **SURCHARGES:** A surcharge of 10% is applicable on weekends and public holidays. A surcharge of 2.25% is applicable to all online purchases. A surcharge of 1.5% is applicable to all card payments made in venue.