



# New Year's Eve Menu

TUESDAY, 31 DECEMBER 2024



## 4 COURSE MENU \$190PP

### ON ARRIVAL

**FRESHLY SHUCKED SYDNEY ROCK OYSTER**  
WITH KRILL, FINGER LIME & TOBIKO

OR

**CRISPY POLENTA FINGER**

WITH POMEGRANATE SEEDS, MOLASSES AND LIME YOGHURT

### ENTREES

**HALF BABY LOCAL LOBSTER - SERVED CHILLED**

WITH CALYPSO MANGO, AVOCADO, CHILLI, LIME AND COCONUT

**SEARED SCALLOPS IN THE HALF SHELL**

WITH A BACON AD CANDIED PINEAPPLE SALSA

**"WAGYU BEEF TORNADOS"**

SEARED WAGYU EYE FILLET MB 6+

COOKED TO YOUR LIKING WITH MUSHROOM PATÉ,

LARDONS ON CRISPY RYE BREAD AND BORDELAISE JUS

**CHILLED SEAFOOD PLATE**

SMOKED SALMON, KING PRAWNS, MARINATED OCTOPUS, MUSSELS IN SALSA

AND SYDNEY ROCK OYSTER SERVED WITH SAUCE MARIE ROSE

**FENNEL, ZUCCHINI & CHICKPEA FRITTERS**

WITH KALE & ROCKET PESTO AND PECAN CRUMBS

### MAINS

**300GM WAGYU MB 6+ SCOTCH FILLET**

COOKED TO YOUR LIKING WITH MASH POTATO, SAUTÉED GREENS  
AND CREAMY MUSHROOM & THYME SAUCE

**WAGYU EYE FILLET 200GRM & BUTTERFLIED GARLIC BUTTER KING  
PRAWNS**

WITH POMME ANNA POTATO AND BEARNAISE SAUCE

**WHOLE LOBSTER MORNAY**

SERVED WITH GREEK SALAD AND LEMON

**SLOW COOKED CHICKEN BREAST**

ON CARAMELISED ARTICHOKEs, BLISTERED VINE RIPENED TOMATOES  
AND GREEN BEANS

**EGGPLANT & POTATO MOUSSAKA**

THIN LAYERS OF GRILLED EGGPLANT AND POTATO STACKED IN  
RICH TOMATO SUGO TOPPED WITH BECHAMEL AND CRUMBLD FETA

**WHOLE FRIED 600GM BABY BARRAMUNDI**

WITH CHILLI, GINGER AND SHALLOTS, SERVED WITH STEAMED RICE  
AND GRILLED LEMON

### DESSERT

**CARAMEL DOUGH BAR**

SOFT COOKIES WITH COOKIES DOUGH, VANILLA MOUSSE  
WITH SALTED CARAMEL AND GLAZE WITH CARAMEL GANACHE

**MOCHA STACKS**

MOCHA MERINGUE DISC LAYERED WITH COFFEE CHANTILLY CREAM  
WITH DRIZZLED CHOCOLATE SAUCE

**MERINGUE BERRY TART**

VANILLA TART, CRÈME PATISSERIE AND BERRY COMPOTE  
WITH TOASTED MERINGUE TOPPING

**PISTACHIO SYMPHONY**

MILKY LADY FINGER LAYERED WITH PISTACHIO MASCARPONE MOUSSE  
AND WHITE CHOCOLATE DÉCOR

## 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

CLOUDY BAY SAUVIGNON BLANC (MARLBOROUGH, NZ)  
OX HARDY CHARDONNAY (ADELAIDE HILLS, SA)  
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 PREMIUM LIGHT  
CORONA  
JAMES SQUIRE 150 LASHES PALE ALE  
STONE & WOOD PACIFIC ALE  
XXXX GOLD

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

## KIDS MENU \$80PP

### ENTRÉE

GRILLED LAMB SKEWERS WITH TZATZIKI & PITA BREAD  
PULLED PORK SLIDERS WITH ONION RINGS & SMOKY BBQ SAUCE  
PENNE NAPOLITANA WITH AGED PARMESAN  
CRISPY FRIED CHICKEN WITH AIOLI

### MAIN

ANGUS RUMP STEAK WITH MASH POTATO & DIANE SAUCE  
½ RACK OF PORK RIBS IN SIGNATURE BBQ SAUCE SERVED WITH FRIES  
BEEF LASAGNE WITH CREAMY CHEESE SAUCE & MIXED LEAF SALAD  
TEMPURA CATCH OF THE DAY WITH FRIES AND TARTARE SAUCE

### DESSERT

SANTA'S 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 Decemberr. **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.