



NEW YEAR'S EVE 2025

MENU

HARBOUR ROAMING CANAPES

N25 Oscietra caviar / buttermilk blini
chive creme fraiche

lobster rolls / celery remoulade / dill
romaine lettuce / brioche

pepper seared venison carpaccio
potato rosti / red onion marmalade [GF]

cacio e pepe arancini / pecorino cream [V]

ACCOMPANIMENTS

Artisanal Stone Baked Bread Basket

cultured copper tree farm butter
marinated olives misto

OPERA SEAFOOD TOWER

[SHARING PER TABLE]

Mooloolaba Cooked King Prawns
thousand island dressing / lemon

East 33 Rock Oysters
champagne shallot mignonette

Abrolhos Island Scallops Crudo
green apple, finger lime / smoked
salmon pearls

**Cooked Whitsunday Wild
Moreton Bay Bugs**
lime cheek

BEVERAGE

CHAMPAGNE

Champagne Deutz

WHITE WINE

2022 Dalwood Estate Chardonnay

2023 Bleasdale Pinot Gris

RED WINE

2021 Tin Shed Melting Pot Shiraz
'Basket Pressed'

2021 Tumblong Hills
'Table of Plenty' Sangiovese

ENTRÉE

Sesame Crusted Tuna Tataki

sake cucumbers / nashi pear / ponzu
pearls wasabi avocado / radish / nori
tapioca cracker [GF/SE/SY]

MAIN

Pedro Ximenez Beef Short Rib

cauliflower cream / exotic mushrooms
eschalot crumble [GF/SY]

Black Truffle Chicken Ballotine

sweet corn puree / polenta / peas a la
Francaise / jus gras

DESSERT

Strawberry Mojito

lime almond cake / strawberry mint
compote lime bavaois / strawberry
mousse / marbled white chocolate
cylinder [N/SE/SY]

LATE NIGHT SNACK

Cheeseburger Spring Rolls

tomato ketchup / American mustard

Savoury Cannoli

smoked barramundi pate avruga
caviar / chives

ROSÉ

2023 DB Selection Rosé

BEER

Great Northern Lager

Peroni Red

Cascade Light

NON-ALCOHOLIC

Soft Drinks

Still and Sparkling Water

SPECIAL DIETARY REQUIREMENTS indicated by GF - Gluten Free DF - Dairy Free N - Contains Nuts VN - Vegan
V - Vegetarian SE - Contains Sesame SY - Contains Soy

We value your guest experience at Doltone House.

Our catering team can accommodate your special dietary requirements in advance. Please notify when registering for the event.