

NYE

2 0 2 4

MENU

— ON ARRIVAL —

"zest in time" cocktail on arrival + chef selection canapés

— ACCOMPANIMENTS —

artisan pane di casa roll / cultured CopperTree farms butter
warm marinated misto olive

— APPETISER —

[GOURMET ANTIPASTO TRIO PER PERSON]

wagyu bresaola / balsamic roast mushroom / broad beans
carciofi cream / roast parmesan
San Daniele prosciutto / burrata / arugula / fig / cherry balsamic [P]
grilled eggplant / buffalo ricotta / roast capsicum involtini
pesto schiacciata bread [V]

— SEAFOOD SHARING PLATTERS —

harbour king prawns / Coffin Bay oysters / Marie Rose sauce
champagne mignonette / lemons

— ENTRÉE —

[ALTERNATE SERVE]

CAVATELLI E SALSICCE

pasta shells / spicy pork / fennel sausage / cime de rapa / pecorino [P]

LUMACHONE ALLA VODKA

durum wheat semolina pasta / rich tomato creamy vodka sauce

— MAINS —

[ALTERNATE SERVE]

PAN SEARED BARRAMUNDI

zucchini spaghetti and blossom with scallop mousse / sunblush tomatoes
caviar / citrus beurre Blanc

PEDRO XIMÉNEZ BEEF SHORT RIB

truffle cauliflower purée / exotic mushrooms / eschalot crumble
garlic confit [GF/SY]

— DESSERT —

TROPICANA PAVLOVA

coconut meringue / passionfruit white chocolate mousse
fresh summer fruits and berries / passionfruit gel / raspberry pâte de fruits

— FLOWING BEVERAGES —

premium sparkling / red / white wine / imported beers / soft drinks
sparkling and still water