

Bows & Ties

NEW YEAR'S EVE CELEBRATION

M E N U

Five Hours Premium Beverage Package

Yarra Burn Premium Cuvee, Leeuwin Estate Siblings Margaret River Sauvignon Blanc
Leeuwin Estate Siblings Margaret River Shiraz, Draught beers (Lashes, Heineken, Swan Draught, Stone &
Wood, Hahn Superdry 3.5), Juice, Soft drinks

Canapes on Arrival

Golden Mushroom Arancini - Crispy risotto bites filled with a rich wild mushroom ragout
Prawn & Avocado Terrin - Succulent prawns layered with avocado mousse, citrus zest, and microgreens
Smoked Salmon Roulade - Smoked salmon rolled with dill-infused cream cheese
Crisp Vegetable Parcel - Filo-wrapped seasonal vegetables finished with a sweet chilli glaze
Honeydew & Parma Ham Skewer - Juicy melon paired with aged prosciutto, drizzled in a port wine glaze

To Begin

Fresh Breadbasket
An assortment of freshly baked breads served with whipped butter

Entree

Crab Croquette
Golden crab croquette accompanied by fish roe mayonnaise and a seaweed salad

Palate Cleanser

Lemon Sorbet
Refreshing citrus sorbet topped with a passionfruit coulis

Main Course

Beef Tenderloin
Served with a silky butternut and orange purée, finished with a truffle-infused jus

Dessert

Chocolate Indulgence
Decadent chocolate tart with espresso mascarpone cream, chocolate macaron, and a dark chocolate
drizzle

To Finish

Shared Cheese Platter
A curated selection of fine cheeses with gourmet crackers, dried fruits, and quince paste