

# FIFTY SHADES OF RED New Year's Eve Celebrations

ON ARRIVAL

**Chandon NV Brut Sparkling** 

# SIX HOURS PREMIUM BEVERAGE PACKAGE

Cupio Sparkling Pinot Rose Cupio Pink Sauvignon Blanc Cupio Pinot Noir Cupio Shiraz Noveau Draught beers, Juices, Soft drinks

## ASSORTED BREAD BASKET

#### ENTRÉE

Octopus Carpaccio (gf, df)

passion fruit pearls, wasabi and apple puree, radish and chive salad

#### PALATE CLEANSER

**Lemon Sorbet (gf, df)** 

# **FIRST COURSE**

Pan Fried Salmon (gf, df)

parsnip puree, asparagus, cherry tomato confit, pomegranate and dill salsa

## **SECOND COURSE**

Slow Roasted Beef Tenderloin (gf)

sweet potato gratin and morel mushroom sauce

#### **DESSERT**

**Chocolate Tart** 

caramelised berries

#### AFTER DINNER

**Cheese Platter to Share** 

fruit compote, red wine poached pear, crackers, bread

Fresh brewed coffee and tea stations

Vegetarian or special dietary requirements on request at the time of booking

\$215 per person Dinner and Dance, Live Entertainment 6.30pm - 1.00am **Bookings Essential** admin@pagoda.com.au (08) 9367 0300 Tuesday, 31 December 2024