

# New Year's Eve Dinner & Dance

*Under the Moonlight in Black & White*

## ON ARRIVAL

Chandon NV Brut Sparkling

## SIX HOUR PREMIUM BEVERAGE PACKAGE

Yarraburn Prosecco  
Amberley Chenin Blanc  
Amberley Merlot  
Draught Beer, Soft drinks, Juices

## FRESH BREAD BASKET

## AMUSE BOUCHE

**Goat cheese terrine (GF)**  
Poach pear and endive salad

## ENTRÉE

**Duo of roasted pork belly and scallop (GF, DF)**  
Butter nut pumpkin puree, caramelised apple sauce

## PALATE CLEANSER

**Raspberry sorbet (GF, DF)**

## MAIN COURSE

**Slow cooked beef tenderloin (GF)**  
Parsnip mash, glazed carrot, roast baby beetroot and truffle sauce

## DESSERT

**Chocolate mousse millefeuille**  
Caramelised berries and passion fruit coulis

## AFTER DINNER

**Cheese platter to share**  
Selection of Australian cheese with crackers and dried fruits

## Fresh brewed tea and coffee station

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

\$205 per person  
Dinner and Dance, Live Entertainment  
6.30pm - 1.00am

**Bookings Essential**  
admin@pagoda.com.au (08) 9367 0300  
31 December 2023