

## SHIMMER AND SHINE NEW YEAR'S EVE PARTY MENU

### Historic Ballroom

Friday, 31 December 2021 - 6.30pm - 12.30am

\$198 per person

#### On Arrival

Moët & Chandon Brut NV Champagne

#### 6 Hours Beverage Package

Pre-dinner drinks: 6.30pm - 7pm

Yarra Burn Prosecco NV

Yarra Burn Premium Cuvee

Grant Burge Benchmark Semillon Sauvignon Blanc

Grant Burge Benchmark Cabernet Merlot

Draught Beer, Soft drinks, Juices

#### Fresh Bread Basket

#### Amuse Bouche

Thai style marinated seared scallops, green apple, fennel, peanut salad, lime coriander dressing

#### First Entree

Salmon and tuna carpaccio,

Frisee, pickled radish salad, passion fruit dressing

#### Second Entrée

Fried Momo filled with braised duck

Creole spiced roasted cauliflower puree, spicy tomato herb chutney

#### Main Course

Slow roasted beef tenderloin

Creamy mash, grilled asparagus, morel jus

#### Alternating

Smokey paprika pan-fried ocean trout

Green peas, herb risotto cake, braised shallots, mild curry butter sauce

#### Dessert

Raspberry and white chocolate mousse millefeuille

#### After Dinner

Assorted cheese platter to share

Fruit compote, red wine poached pear, crackers, bread

#### Fresh brewed tea and coffee station