



Our Culinary Team has designed this menu specially for you on this New Year's Eve celebration

Cold canapés

Tamago nigiri

Ebi nigiri

Aburi salmon Nigir

Avocado & cucumber roll

Salmon & avocado roll

Tuna roll

Rock melon with burnt figs, prosciutto, and vino cotto.

Hot canapés

Pulled pork BBQ slider

Szechuan Pink Salt calamari popcorn with chilli and pineapple jam

Forest mushroom Arancini Truffle aioli

French champagne fried chicken, Romesco, Parmesan snow

Crisp fried baby cauliflower, date, chilli relish

Sushi Bar

Tamago Nigir, Ebi Nigir, Aburi Salmon Nigir, avocado & cucumber roll, Salmon & avocado roll, tuna roll

Served with ginger pickle, soy sauce, Wasabi

Live Oyster Bar

Royal Miyagi oysters, Coffin bay oysters, Great oyster bay, Barilla bay oyster

Served with Bloody Mary oyster shots, Marie rose sauce, cucumber gel granita, chilli mango, coriander lime dressing, Mignonette Sauce

Live Nitrogen ice cream station

Honeycomb, Rose Petals, French vanilla bean ice-cream, brulé banana, salted caramel

Cheeses

Artisan Victorian cheese selection, Honey comb, Muscatel, quince paste, homemade Lavosh, honey truffle, berries, artisan bread

