

NEW YEAR'S EVE BUFFET

A CELEBRATION OF LAND, SEA & SEASON



SEAFOOD SELECTION

Freshly displayed on ice, served chilled

- Balmain Bugs
- Wine-Poached Diamond Clams
- Freshly Shucked Sydney Rock Oysters
- Blue Swimmer Crab
- Poached King Prawns with Shell

Accompanied by a variety of sauces & condiments

- Sherry Vinaigrette
- Mixed Herb Dressing
- Tartar Sauce
- Italian Dressing
- Garlic Aioli
- Curried Mayonnaise
- Lemon Wedges
- Stuffed Olives
- Mary Rose Sauce

CHEF'S HEALTHY SALAD BAR

Build your own — fresh, seasonal, nourishing

LEAVES

- Baby Gem Lettuce
- Iceberg Lettuce
- Rocket Leaves
- Mesclun Leaves

TOPPINGS

- Cherry Tomatoes
- Cocktail Onions
- Diced Cucumber
- Sliced Beetroot
- Pickled Peppers
- Grilled Eggplant

SEEDS & DRESSINGS

- Toasted Almonds
- Sunflower Seeds
- Pumpkin Seeds
- Flax Seeds
- Pine Nuts

DRESSINGS

- Balsamic
- Italian
- French
- Ranch

HOT MAINS

Served hot from the bain-marie

- Red Wine-Braised Beef Lasagne
- Grilled Barramundi with Beurre Blanc ^{GF}
- Spanish Seafood Paella ^{GF}
- Butter Chicken with Steamed Rice ^{GF}
- Slow-Cooked Pork Belly with Char Siu Glaze ^{GF}
- Noodles with Black Fungus & Tofu
- Barbecued Duck Fried Rice ^{GF}
- Roasted Vegetable Cannelloni ^V

LIVE STATION

Craved & served by our chef

- Perfectly Smoked Beef Brisket with Dutch Carrots & Broccolini ^{GF, DF}
- Roasted Byron Bay Pork Porchetta ^{GF, DF}
- Dim Sum Station featuring variety of Vegetarian & Non-Vegetarian Selection, served with sauces & condiments

SALAD SELECTION

Chef's composed salads

- Seafood Salad — Pasta, Rocket, Fennel, Dill Aioli ^{VE, GF, DF, N}
- Smoked Duck Breast — Mesclun, Blackberries, Walnuts, Blackberry Vinaigrette, Mandarin ^{GF, DF, N}
- Braised Beef Salad — Roasted Turnip, Avocado, Caramelised Onion ^{GF, DF}
- Basil Heirloom Tomato — Bocconcini, Pine Nuts ^{V, GF, N}

ASSORTED CHEF'S SELECTION SUSHI

ANTIPASTO, DIPS & CHEESE

Artisan selections & accompaniments

ARTISAN CHEESES

- Double Cream Brie
ADELAIDE HILLS
- Red Leicester
SNOWDONIA
- Matured Cheddar
MAFFRA
- Blue Cheese
TARAGO RIVER

DIPS & ANTIPASTO

- Hummus
- Beetroot Dip
- Sundried Tomato
- Marinated Peppers

BREADS & CRACKERS

- Marinated Peppers
- Lavosh
- Grissini
- Selection of Warm Bread
- Shangri-La Honey

SIDE DISHES

Seasonal accompaniments

- Baked Pumpkin with Crumbled Goat's Cheese ^{GF}
- Glazed Parsnips with Shangri-La Honey ^{GF, DF}
- Bacon & Sage Roasted Chat Potatoes ^{GF}
- Broccolini with Toasted Almonds ^N

DESSERTS

Sweet indulgences to conclude your meal

- Baked New York Blueberry Cheesecake, Caramel Biscuit, Boysenberry Compote, Blueberry Chantilly
- Cherry Trifle Cake, Cherry Compote, Chocolate Sponge, Crème Fraiche, Fresh Berries
- Passionfruit Tartlet, Passionfruit Curd, Vanilla Sable, Lemon Myrtle Cream
- Chocolate Honeycomb Cake, Sacher Sponge, Toffee Cream, Crispy Honeycomb
- Mini Assorted Lamington, Mango Curd, Lemon Mousse, Raspberry Ganache