

NEW YEARS EVE BUFFET

Menu



FRESH SEAFOOD

Sydney Rock Oysters (GF, M)

Lemon myrtle mignonette, Hunter Valley citrus

Chilled King Prawns (GF, M)

Cocktail sauce, finger lime mayonnaise

Blue Swimmer Crab (GF, M)

Fresh valley citrus, selection of sauces and seasonings

SALADS

Heirloom Tomato & Buffalo Mozzarella (V, GF)

Basil, aged balsamic, extra virgin olive oil

Roasted Pumpkin & Grain Salad (V)

Pepitas, cranberries, baby spinach, maple mustard dressing

Hunter Valley Garden Salad (VE, V, GF)

Mixed leaves, cucumber, radish, herbs, champagne vinaigrette

DESSERT

Pavlova

Hunter Valley berries, vanilla cream, passionfruit

Dark Chocolate & Hazelnut Tart

Salted caramel

Mini Cheesecakes

Macerated strawberries

Individual Tiramisu Cups

Espresso mascarpone cream

Seasonal Fruit Selection (VE, V, GF)

COLD SELECTION

House-Cured Salmon (M)

Fennel, orange, dill crème fraîche

Hunter Valley Charcuterie Board

Local salumi, artisan cured meats, pickles

Maison Terrine (M)

Spiced fruit chutney

Grilled Vegetable Antipasto (V)

Local olive oil, marinated fetta, basil pesto

Artisan Bread Selection (V)

Cultured butter

HOT DISHES

Slow-Roasted Hunter Valley Beef Striploin (GF)

Red wine jus, roasted garlic

Crispy Skin Pork Belly (GF)

Apple cider glaze, crackling, honey-glazed baby carrots

Pan-Roasted Chicken Breast (GF)

Wild mushroom cream sauce, thyme, sugar snap peas

Baked Barramundi (GF, M)

Lemon ginger butter sauce, capers, fresh herbs, Spanish onion, vine-ripened grape tomatoes

Ricotta & Spinach Ravioli (V)

Roasted garlic, confit tomatoes, burnt butter and sage sauce

Truffle & Parmesan Potato Gratin (V, GF)

Creamy potatoes, parmesan, black truffle

Seasonal Greens (VE, V, GF)

Lemon oil, fried shallots

\$149 PP
+ \$49PP DRINK PACKAGE

M = Mixed Origin Seafood | V = Vegetarian | DF = Dairy Free
GF = Gluten Free | VE = Vegan

