

**GOLD & SILVER  
NEW YEAR'S EVE DINNER**

5:30 pm - 9:30 pm

*Champagne Bellini on Arrival*

*Dinner Roll with Whipped Butter*

*Amuse Bouche*

*Seafood Trio Tasting Plate - Salmon Gravlax, Natural  
Oyster with Salmon Pearls and Crab Salad*

*Starter*

*Pork Dumplings, fried Shallots, toasted Sesame Seeds, Soy and  
Ginger Dipping Sauce*

*Entree*

*Chilli & Coriander Marinated Prawns on Coconut Rice Cake,  
Mango & Cashew Nut Salsa (Gf)*

*Main*

*Herb crusted Cowra Lamb Rack served medium, Honey and  
Macadamia Sweet Potato Puree, buttered Asparagus with  
Rosemary Glaze (Gf)*

*Dessert*

*Mixed Berry Eton Mess, Trois Crèmes Fouettées,  
Pomegranate (Gf, Veg)*