

*The*  
**PALM HOUSE**

## COLD SELECTION

Assorted cheese board with dried fruit and crackers *v*  
Variety of cold cuts with homemade prune chutney  
Baby potato, Casalingo smoked bacon and chives with Champagne mayonnaise *gf*  
Prosciutto Di Parma with rockmelon salad with Hunting port glaze *gf*  
Poached seafood noodle salad *gf*  
Grilled pear, apple and rocket salad with honey lemon dressing *v*  
Classic Caesar salad with condiments  
Salad bar of bean sprouts, spring onions, rocket leaves, cabbage, carrot, baby romaine,  
cos lettuce, red lettuce, with selection of dressings *gf available*

## SELECTION OF COLD SEAFOOD

Poached Australian spanner crab *gf df*  
Moreton Bay bugs *gf df*  
Fresh Pacific oysters *gf df*  
Half shell mussels *gf df*  
Tiger prawns *gf df*

## HOT SELECTION

Cajun-spiced grilled duck breast with braised red cabbage *gf*  
Pumpkin and leek buttered gnocchi *v*  
Crispy pork belly with Pinata apple compote *gf df*  
Grilled potato stake with burnt butter hollandaise *v gf*  
Preserved lemon and smoked almond buttered greens *v gf*  
Baked fillet of reef fish, king prawn ragout *gf*  
Steamed basmati rice *v gf df*

# ✦ NYE BUFFET ✦

## SOUP

Lobster Bisque  
Assorted bread station

## LIVE COOKING

Teriyaki glazed prawn skewers  
Huon smoked salmon gravlax, chive crème cheese and rustic breads  
Noodle wok station  
House made dumpling station

## CARVERY STATION

Mustard-crusted wagyu roasted beef, selection of mustard and jus *gf*  
Slow roast leg of lamb with orange and mint jus *gf*

## DESSERTS

Croquembouche tower  
Chocolate fountain with fresh strawberries and marshmallow  
Gelato cart with assorted condiments  
Brandy chocolate shot *gf*  
New Year trifle cup  
Coffee rum chocolate tart  
Traditional tiramisu  
New York cheesecake  
Chocolate sticky date cake *gf*  
Coconut pannacotta with tropical fruits  
Pavlova with fresh cream and fruits *gf*  
Assorted macarons *gf*  
Fraisier cake