



The
PALM HOUSE

NYE DINNER

MENU



MENU



COLD SELECTION

Assorted cheese board with dry fruit and crackers ^v

Variety of cold cuts platter with homemade prune chutney

Baby potato, Casalingo smoked bacon and chives with champagne mayonnaise ^{GF, DF}

Prosciutto di Parma with rock melon salad and hunting port glaze ^{GF, DF}

Poached seafood noodle salad ^{GF}

Grilled pear, apple and rocket salad with honey lemon dressing ^{v, GF}

Classic caesar salad with condiments

Salad bar of bean sprouts, spring onions, rocket leaves, cabbage, carrot, baby romaine, cos lettuce, radicchio, red lettuce, with selection of dressings

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}

LIVE COOKING STATIONS

Teriyaki glazed prawn skewers

Huon smoked salmon gravlax, chive crème cheese and rustic breads

Noodle wok station

House made dumpling station with condiments



SOUP

Lobster bisque

Assorted bread station





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 with burn 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}



CARVERY

- Slow roast leg of lamb with orange and mint jus ^{GF}
- Selection of mustards



DESSERTS

- Croquembouche tower
- Chocolate fountain with fresh strawberry 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 ^{GF}
- Pavlova with fresh cream and fruits ^{GF}
- Assorted macarons ^{GF}
- Fraisier cake



DF dairy free | GF gluten free | V vegetarian

Please inform your waiter if you have any allergies. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



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