

The
PALM HOUSE



**NEW YEAR'S EVE
DINNER**

MENU

COLD SELECTION

Chicken liver pâté with pistachios and pancetta, served with a port wine glaze ^{GF}

Assorted cheese board with dried fruit and crackers ^v

Cold cuts platter with homemade fig chutney ^{GF}

SALAD BAR

Bean sprouts, spring onions, rocket leaves, cabbage, carrot, baby romaine, cos lettuce, frisée, radicchio and red lettuce, with a selection of dressings. ^{GF} OPTIONS AVAILABLE.

SINGLE SALADS

Grilled pear, apple and rocket salad with honey-lemon dressing ^v

Brussels sprout and bacon salad with balsamic glaze ^{GF, DF}

Grilled duck and beetroot salad ^{GF}

Chat potatoes, pancetta and chive salad with Champagne cream ^{GF}

Poached prawn and fennel salad ^{GF (I)}

SELECTION OF COLD SEAFOOD

Poached Australian spanner crab ^{GF, DF (A)}

Moreton Bay bugs ^{GF, DF (A)}

New Zealand Pacific oysters ^{GF, DF (I)}

Half-shell mussels ^{GF, DF (I)}

Tiger prawns ^{GF, DF (A)}

Huon smoked salmon gravlax with chive cream cheese and rustic breads ^(A)

SOUP

Creamy seafood chowder ^(M)

Assorted bread station

DF dairy free | GF gluten free | V vegetarian

Seafood origin: (A) Australian | (I) imported | (M) mixed

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 guests' dietary needs, we cannot guarantee that our food will be allergen free.

HOT

Pistachio and herb-stuffed pork belly with honey-soy glaze GF, DF

Garlic and thyme confit duck with Grand Marnier
and caramelised orange jus GF, DF

Baked salmon with caper beurre blanc (I)

Semi-dried tomato pesto buttered gnocchi V

Truffle-roasted baby Kipfler potatoes with parmesan V, GF

Mongolian chicken with vegetables DF

Assorted baby carrots and asparagus tossed in thyme butter V, GF

Pulled lamb bao bun station

LIVE COOKING

Beef shawarma with condiments

Prawn skewers with mango and chilli jam (I)

CARVERY STATION

Mustard-crusted Wagyu roast beef with a selection
of mustards and jus GF

Slow-roasted leg of lamb with mint and pepper jus GF

KIDS STATION

Chicken Kiev

Chips

Penne with cheese sauce

DESSERTS

Honey roll with cocoa and raspberry

Wild berry cheesecake

Champagne and strawberry panna cotta GF

Chocolate and cherry verrine GF

Lemon meringue pie

Vanilla Basque cheesecake GF



