

NEW YEAR'S EVE



SYDNEY 2000

SHOW DECK

ON ARRIVAL

Chef's selection of canapés

ENTRÉE

Chilled seafood plate

MAINS

Grilled Barramundi
*with gremolata, medley of
vegetables
and lemon infused oil*

OR

Australian beef tenderloin fillet
*served with sautéed mushrooms &
rich jus*

DESSERT

Chocolate Delight
*rich chocolate sponge, layered with
chocolate ganache*

MIDNIGHT TOAST

*A flute of Veuve Clicquot
Champagne*

CLUB DECK

ON ARRIVAL

Chef's selection of canapés

ENTRÉE

Chilled seafood plate

MAINS

Grilled Barramundi
*with gremolata, medley of
vegetables
and lemon infused oil*

OR

Australian beef tenderloin fillet
*served with sautéed mushrooms &
rich jus*

DESSERT

Chocolate Delight
*rich chocolate sponge, layered with
chocolate ganache*

MIDNIGHT TOAST

*A flute of Veuve Clicquot
Champagne*

SKY DECK

ON ARRIVAL

Chef's selection of canapés

ENTRÉE

Chilled seafood plate

MAINS

Grilled Barramundi
*with gremolata, medley of
vegetables
and lemon infused oil*

OR

Australian beef tenderloin fillet
*served with sautéed mushrooms &
rich jus*

DESSERT

Chocolate Delight
*rich chocolate sponge, layered with
chocolate ganache*

CHEESE

*Selection of Australian cheeses and
fig jam*

MIDNIGHT TOAST

*A flute of Veuve Clicquot
Champagne*

Sample menu only & subject to change. At least one vegetarian and gluten free menu option is available for seated & served menus. We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.