

# NEW YEAR'S EVE BUFFET MENU

THURS, 31<sup>ST</sup> DECEMBER 2026, FROM 5 PM

## *Selection of Bread*

Fresh Naan breads Paneer, garlic w  
mint yoghurt + green mango  
chutney

## *Seafood Selection*

Freshly shucked pacific oysters (a)(gf)  
Cooked king prawns w a trio of sauces  
(a)(gf)  
Sliced smoked salmon w dill + baby  
capers (a)(gf)  
Green lip mussels Provence style (i)(gf)  
Marinated baby octopus + calamari Thai  
salad w grated coconut (m)(gf)  
Sashimi of Salmon + tuna w soy, wasabi  
+ pickled ginger (a)(gfr)  
Flamed king fish w wasabi soy (a)

## *Antipasto*

Selection of sliced prosciutto + salami's  
w grissini sticks (gfr)  
Grilled vegetables marinaded in aged  
balsamic + extra virgin olive oil (gf)  
Selection of dips  
Betel leaf of Asian salt baked pulled  
chicken + toasted sesame

## *Salads*

Moroccan Cous cous salad w preserved  
lemon  
Greek salad w crumbles feta cheese +  
rubbed oregano (gf)  
Asian -slaw salad w sesame seeds (gf)  
Roasted baby carrot + spice beetroot w  
feta salad (GF)  
Baked potato + watercress salad w whole  
grain mustard + shallots (gf)  
Mixed leaf salad w champagne dressing  
(gf)  
Grilled eggplant, fried chickpea +  
pomegranate salad w mint yoghurt (gf)

## *Hot Food*

Roast loin of Beef w red wine jus  
(Carving station) (gf)  
Roasted Pork loin w roasting juices  
(gf)  
Pan- fried barramundi w grilled  
asparagus and salsa verde (a) (gf)  
Char Siu chicken w ginger + Chinese  
vegetables (gf)  
Traditional Goan mixed seafood curry  
(a) (gf)  
Indian Vegetable curry w toasted  
coconut + coriander (gf v)  
Linguini pasta w champagne truffle  
velouté (v)  
Lamb souvlaki skewers w tzatziki  
(gf)  
Steamed chicken dim sim  
Pad See Ew – friedrice noodle w tofu  
Thai basil (gf v)  
Saffron infused basmati rice (gf v )  
Spinach pakora (gfv)  
Roast root vegetables, potatoes,  
pumpkin, sweet potatoes (gfv)  
Steamed vegetables (gf v)

## *Dessert & Cheese*

Selection of cakes + gateaux's  
Chocolate fountain  
Sliced fruit  
Selection of cheese

## *Kids Buffet 5pm-7pm*

Buttered spaghetti  
Neapolitansauce  
Chicken nuggets  
Battered fish  
Chips

ALL Accor + Explorer: \$180 pp  
Public: \$195 pp  
Kids 0-3 eat free  
Kids 4-11 \$40 Kids 12-16 \$68

SEATING TIMES:  
5PM - 7PM  
8PM - 10PM(no children discount)

Add On: 1 x Glass of  
French champagne on  
arrival \$25.00pp