



## **NYE Menu**

### **Roaming Canapés**

Baked Feta, Sesame Filo, Black Walnut, Honey

Kataifi Prawns, Garlic Butter, Candied Lemon

Wagyu Keftedes, Hot Tomato Tzatziki

Sydney Rock Oysters, Pomegranate Dressing

Grecian Fried Chicken, Sumac, Lemon, Thyme

Mini Lamb Skewers, Zaatar, Tzatziki

Crispy Duck Yeeros, Smoked Eggplant, Tabbouleh

Leek and Potato Boureki, Parsley Dip, Coconut Feta

Halloumi Chips, Chilli Yoghurt



## Grazing Station

Taramosalata, Grilled Pita, Black Pearl Caviar

Roast Wagyu Beef Fillet, Pastourmas Butter, Horseradish Tzatziki

BBQ Chicken Greek Style, Lemon, Wild Oregano

Selection of Greek Salads

Spanakopita, Spinach and Feta Pie, House Made Filo

Selection of Dips, Breads, Greek and Local Cheeses

Greek Coffee and Citrus Roasted Olives

### **Hot and Cold Seafood Platters:**

Ouzo Cured Ocean Trout, Dill, Pomegranate

Crispy Fried Calamari, Green Harissa, Feta

Local Mussels, Tomatoes A'la Greque

Octopus Salad, Pickled Chillies, Heirloom Radish

Prawn Salad, Orzo, Cucumber, Mastic Yoghurt

Roast Scampi, Lemon Butter, Olive Crumble



## Dessert Station

*To start after 9pm fireworks:*

Fig and Lemon Baklava, Fig Jam, Walnut Cream  
Coconut Galaktoboureko, Mango, Strawberries  
White Chocolate Bavarois, Rose Water Crunch  
Kataifi Cigars, Pistachios, Orange Blossom  
Chocolate Halva Brownies, Poached Cherries

## Beverage Package

### **CHAMPAGNE**

NV Lanson Pere et Fils Brut Pinot Noir/Chard/ Meunier *Reims, FR*

### **WHITE WINE**

2019 Shaw+Smith Sauvignon Blanc

*Adelaide Hills, SA*

2017 Voyager Estate Chardonnay

*Margaret River, WA*

### **ROSE WINE**

2018 Domaine Ott Grenache/Cinsault/Syrah

*Cotes de Provence, FR*

### **RED WINE**

2016 Dog Point Single Vineyard (*Organic*)

*Marlborough, NZ*

2016 Rockford Moppa Springs, GSM

*Barossa Valley, SA*