



NEW YEARS EVE ON SYDNEY HARBOUR

Friday 31st December 2010

The best location in Australia/Sydney to view the sparkling fireworks overlooking the Harbour Bridge & Opera House

\$530^{PP} OUTSIDE / \$480^{PP} INSIDE
\$360 PER CHILD (INSIDE/OUTSIDE) 3-17 YEARS

- 4 course gourmet CHOICE menu
- UNLIMITED sparkling, red & white premium wine, local beer, juice & soft drinks
- Celebrations commence from 7.30pm-1.30am
- DJ's & dance floor
- Brazilian dancers - carnival theme
- Hats/Masks, maracas & tambourine give-aways
- Inside or outside terrace seating (private rooms also available)

MENU

Antipasto Platter to Share

Cured Italian style meats, caramelised onion & potato frittata, grilled vegetables, buffalo mozzarella, eggplant involtini

Entrée

Tasting of Australian Seafood
Sydney rock oyster, Moreton Bay bug, smoked salmon & tiger prawn with cocktail sauce & lemon (g)

Duck Egg, Crayfish & Pea Frittata served with summer greens & sweet tomato salsa (g)

Goat's Cheese & Cauliflower Pannacotta served with roast cauliflower & hazelnut vinaigrette (vg)

Seared Angus Beef Carpaccio served with gorgonzola cream, egg, capers & grissini

House Cured Freemantle Sardines served with spiced pickled eggplant & lemon (g)

Main Course

Grilled Snapper Fillet served with confit baby eggplant, garlic & truss tomato, herb salad (g)

Northern Rivers Veal Involtini served with asparagus, provolone & risotto bianco (g)

Char Grilled Beef Tenderloin served with foie gras mousse, potato galette & roasted porcini (g)

Roast Corn Fed Chicken Breast "coq au vin style" served with roast ecshallot, mushrooms & pancetta with spinach & potato butter (g)

Hand Made Fettuccini served with truffled organic egg & reggiano (v)

Dessert

Vanilla Bean Pannacotta served with strawberry soup, seasonal berries & biscotti

Tiramisu
delicious & smooth mascarpone cream topped with Tia Maria soaked coffee sponge cake

Dark Chocolate Mud Cake served with macadamia nut brittle & whipped vanilla cream

Roquefort Papillion served with lavosh, quince paste, muscatels & apple

*Childrens menu available on request
Vegetarian (v) Gluten Free (g)

BOOKING DETAILS

Name: _____
Company: _____
Number of Guests: _____ Booking Time: _____
Phone/Mobile: _____
Email: _____
How did you hear about us? _____

Postal Address: _____

Please Tick: Indoor Seating Outdoor Seating
Courtesy Club Bookings Only
Concierge: _____ Hotel: _____

FULL PRE-PAYMENT IS REQUIRED TO SECURE YOUR RESERVATION

PLEASE FAX THIS BOOKING FORM TO 02 9252 2481 FOR CONFIRMATION OF YOUR BOOKING
PLEASE SELECT PAYMENT:

VISA CCV # _____ MasterCard CCV # _____ American Express ID # _____ Cheque Cash

Credit Card Number: _____ Expiry Date: _____ Name on Card: _____

I authorise Italian Village to deduct \$ _____ being for _____ guests from my credit card.

Signature: _____ Date: _____

To book: +61 2 9247 3666

Fax: +61 2 9252 2481

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docksidegroup.com.au

italian village
7 Circular Quay West, The Rocks

*No specific seating can be guaranteed; the restaurant reserves the right to allocate tables. No bookings are confirmed unless a full pre-payment is received. Cancellation Policy: bookings cancelled on & prior to 01/12/10 full refund applies. If booking is cancelled after 01/12/10 a 50% cancellation fee applies & cancellations received after 28/12/10 full 100% cancellation fee applies.