



# NEW YEARS EVE ON SYDNEY HARBOUR

**Friday 31st December 2010**

The best location in Australia/Sydney to view the spectacular fireworks on the water under the Harbour Bridge

**ONLY \$285PP - BOOK NOW!**

- 4 course gourmet menu
- Sparkling wine to see in the New Year at Midnight
- UNLIMITED red & white wine, beer & soft drinks
- Celebrations commence from 7.30pm-12.30am
- DJ & dancing
- Masks, maracas & tambourine give-aways

## MENU

### Arrival Canapés

Crispy chicken tulips with sweet soy dip, tomato & bocconcini bites with balsamic oil (v), salmon tartar with pickle seaweed, pastizzi with spinach & fetta (v)

### ALTERNATE SERVE

#### Entrée

Duckling Breast Glazed with Citrus & Star Anis served with poached balsamic figs, garlic & almond struesel, jus gras & truffled herb salad



#### Seafood Tasting Plate

including a fresh prawn, Sydney rock oyster, seared scallop, peppered tuna & smoked salmon

### Main Course

Roasted Grain-Fed Tenderloin of Beef with Gremolata & Shaved Parmesan served with finger fennel & baby vegetables, potato Dauphinoise & shiraz glaze



#### Citrus Infused Atlantic Salmon

served with sand crab puree, green asparagus & sun ripened tomato pesto

### Dessert

Frosted Champagne Lime Cheese Parfait served with summer berry compote & Belgium chocolate wafer



#### Opulent Opera Slice

served with caramel sauce & tangelo sorbet

### Cheese Plate

South Australian Blue Cheese served with a dried fruit compote, quince jelly & olive bread (Per table)

### Freshly Brewed Tea & Coffee

Pralines

\*Children's Menu available upon request  
Vegetarian (v) Gluten Free (g)

### Vegetarian Option (Pre-ordered only)

#### Entrée

Carpaccio of Baby Beetroot served with rocket & radicchio leaves, caramelised pear, creamy blue cheese & balsamic



#### Goats Cheese Pannacotta

served with marinated figs, orange confit & a balsamic glaze

### Main Course

Grilled Polenta with Forest Mushrooms served with asparagus & rocket pesto



#### Truffled Snow Pea Arrancinni

with Tallegio Cheese served with roasted fennel, green bean slaw & parmesan oil

### Dessert

Tropical Fruit Composition of Mango, Peach, Kiwi Fruit served with honey yoghurt & raspberry sauce

## BOOKING DETAILS

Name: \_\_\_\_\_ Postal Address: \_\_\_\_\_  
 Company: \_\_\_\_\_  
 No of Guests: \_\_\_\_\_ Booking Time: \_\_\_\_\_ Date: \_\_\_\_\_  
 Phone/Mobile: \_\_\_\_\_  
 Email: \_\_\_\_\_ How did you hear about us? \_\_\_\_\_

## 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 WatersEdge 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**



Pier One, 11 Hickson Road, Walsh Bay, Sydney Harbour

\*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.