

DOCKSIDE GROUP



L'AQUA NEW YEARS EVE MENU

ON ARRIVAL – CANAPES

WHIPPED GOAT'S CHEESE CARAMELISED APPLE PICKLED WALNUT (V)

SUNDRIED TOMATO, BASIL, CROSTINI W/ WHITE ANCHOVY

FILLED BABY PEPPERS & OLIVE TAPENADE (V)

OX CHEEK PIE, MOUSSELINE POTATO & GREEN SHALLOTS PESTO

QUAIL TEMPURA WITH ORANGE SOY GLACE

PRAWNS THERMIDOR IN FLAKY PASTRY CASE

BREAD BASKET

Artisan sour dough & assorted dinner rolls w/ Country Butter

SEAFOOD TASTING PER TABLE

Seafood Tasting King prawn, Maki Crab California roll, Asian Cured Salmon Pickled Sea Vegetables, Soya Dipping sauce

Garden salad of summer lettuce Lime dressing (V) (1 Bowl per table)

ENTREE (alternate serve)

SMOKED DUCK BREAST & RILLETTES Fresh fig, Green asparagus, Blue berry Vinaigrette

VEAL SALTIMBOCCA ON SAFFRON RISOTTO Pan seared Veal scaloppini, Prosciutto & sage Masala Glace

MAIN (alternate serve)

DECONSTRUCTED BEEF WELLINGTON MADEIRA JUS Porcini Dust, Duck parfait, Flaky pastry w/ exotic Mushrooms, Truffled Mushroom Arancini

PAN ROASTED CONE BAY BARRAMUNDI Garlic prawns, chili & French shallot Confit, spring vegetables & chateau Potatoes

DESERT (alternate serve)

HAZELNUT DACQUOISE WITH CHOCOLATE FONDANT Rocher glaze with a whipped milk chocolate hazelnut ganache

WHITE CHOCOLATE & SHERRY TRIFLE White chocolate ganache with Mascarpone & raspberry jelly

COFFEE, TEA & CHOCOLATES selection of dark roasted and decaffeinated coffee, herbal tea and Christmas chocolates