

SWINGIN' UNDER THE STARS NYE 2023

CANAPES ON SYDNEY HARBOUR

Vine Tomato / Stracciatella / Nduja Tart *v
Ouzo Compressed Watermelon / Spanner Crab Remoulade / Cucumber Wasabi Caviar *GF, DF
Peking Duck Pancake / Cucumber / Shallot / Hoi Sin *DF

ACCOMPANIMENTS

Artisan Bread Rolls / Pepe Saya Butter / Sicilian Green Olives with Semi Tomatoes *GF

ENTRÉE

Confit ocean trout / Hokkaido Scallop Sashimi / Coyo / Beetroot Emulsion
Ikura Caviar / Squid Ink Tuille *DF

SEAFOOD SHARING PLATTERS

Harbour King Prawns / Dill Aioli / Lemon Cheek *GF, DF
Appellation Rock Oysters / Champagne Mignonette *GF, DF

MAIN MEAL

ALTERNATE SERVE

Pedro Ximenez Beef Cheeks / Celeriac Horseradish Puree
Charred Eshallot / Purslane *GF

Pan Seared Barramundi / Kipfler Potato, Capers, Olive Salad / Shaved Fennel
Semi Dried Tomato / Salsa Verde

DESSERT

Pearl of the Opera / Coconut Meringue / Passionfruit White Mousse
White Chocolate Sphere / Summer Fruits *v, GF

LATE NIGHT SNACK

Wild Mushroom & Taleggio Arancini / Truffle Mayo *v
Pulled Brisket Slider / Coleslaw / Westmont Pickles / Brioche

GF: gluten free DF: dairy free V: vegetarian

DOLTONE
HOSPITALITY GROUP

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