

Oscar 2

NEW YEAR'S EVE PACKAGE

CATERING MENU

COURSE ONE | CANAPES ON ARRIVAL

- 🍷 Sydney rock oysters with champagne vinaigrette and pearls of the sea
- 🍷 5 spice duck pancakes with cucumber shallots and hoisin sauce potatoes
- 🍷 Pecorino and herb crusted lamb cutlets drizzled with mint chimichurri
- 🍷 Seared Harvey Bay scallop vermicelli salad with ginger, chilli and lime dressing
- 🍷 Roast pumpkin, bocconcini and baby spinach arancini
- 🍷 Petite short crust tarts, confit tomato, roast red pepper, goats cheese and caramalised onion

COURSE TWO | FROM THE BUFFET

- 🍷 Chardonnay and thyme chicken
- 🍷 Rib eye fillet with field mushrooms, confit tomato and red wine jus with roasted chat potatoes
- 🍷 Baked Tasmanian salmon fillets topped with baby spinach, dill and capers
 - 🍷 Tiger prawn platter with herb and lemon aioli
 - 🍷 Balmain bugs grilled with garlic lemon
 - 🍷 Dill, red onion, and caper berry potato salad
 - 🍷 Caprese salad of tomatoes, bocconcini and fresh basil
- 🍷 Salad of mixed greens with cherry tomatoes, cucumbers, spanish onions, olives and herbed vinaigrette
- 🍷 A selection of boutique rolls with butter portions

COURSE THREE | DESSERT BUFFET

- 🍷 Chef selection of house desserts
- 🍷 Fresh seasonal fruit platters

COURSE FOUR | TO FINISH

- 🍷 Assorted Australian cheese board with lavosh and dries fruits



BEVERAGE PACKAGE



SOFT DRINKS

*Pepsi, Pepsi Max, Lemonade, Orange Juice,
Soda Water & Tonic Water*

CHAMPAGNE

*Moet Chandon NV Sparkling
Veuve Clicquot*



WHITE WINE

*Cape Mentelle Sauvignon Blanc
Oyster Bay Chardonnay*

RED WINE

*ST HUGO CABERNET SAUVIGNON
ST HUGO SHIRAZ*



RED WINE

Corona, Asahi + Cascade Premium Light