

# ATHOL HALL

## NEW YEAR'S EVE

### *package*

2024



**\$450 PER PERSON (13 YEARS OLD AND ABOVE)**

**\$250 PER CHILD UP TO 12 YEARS OLD**

6pm – 12.30am

Chef's selection of canapes on arrival

3-course dinner

6-hour beverage package

**BOOK NOW**

Terms and conditions apply.

For further enquiries, email [lauren.oayda@thevenuesco.au](mailto:lauren.oayda@thevenuesco.au)

or call [02 8218 8844](tel:0282188844).

# ATHOL HALL

## NEW YEAR'S EVE

*Melby*

**2024**

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### **CANAPÉS ON ARRIVAL**

Whipped tofu and lemon tart, micro coriander (vg,df,nf,h)  
Sydney rock oysters with ponzu dressing and wasabi flying fish roe (gf,ef,df,n,h)  
Pukara Lamb tartare with mint crostini (h,n)  
Chicken laksa curry puff, sweet chili and coriander dip (h)

### **ENTRÉE (ALTERNATE SERVE)**

Beer and soy glazed confit pork belly, apple and celeriac remoulade (df,gf)  
Scallop ceviche, green apple, Leche de Tigre pumpkin purée and Avruga caviar (gf,df,h)

#### **Vegan & Vegetarian Option:**

Smokey eggplant purée, roasted cauliflower florets, toasted pumpkin seed and pomegranate arils and molasses (vegan,gf,h)

### **MAIN (ALTERNATE SERVE)**

Hunter Valley beef tenderloin, miso onions, roasted carrot, gratin potato, crispy shallot and seeded mustard jus (gf)  
Roasted salmon fillet, saffron cauliflower puree, cauliflower fritter, warm bean salad and chive beurre blanc

#### **Vegan & Vegetarian Option:**

Cauliflower Parmigiana with caponata, rich tomato ragù, Fior di Latte, and herb gremolata (vg)

### **DESSERT (ALTERNATE SERVE)**

Chocolate tart, orange gel, citrus crème fraiche and candied orange  
Crystallized ginger cheesecake, lime gel, apple compote and vanilla Chantilly

#### **Vegan Option:**

Chocolate mousse with açai jam, hazelnut crunch, dark chocolate berries, and whipped coconut cream (vg,nf,gf)

v (vegetarian), vg (vegan), gf (gluten-free), df (dairy-free)  
h (halal), ef (egg-free), nf (nut-free)