



NYE 2023

PARTY TILL MIDNIGHT AT ATHOL HALL

MENU

CANAPES ON ARRIVAL

Scallop ceviche, chilli, mango and lime, puffed quinoa
Roasted cauliflower and almond miso tartlet
Tempura prawn with ponzu
Steak tartare

ENTRÉES (ALTERNATE SERVE)

Pickled crab, cucumber, crème fraîche and dill (gf) OR
Wagyu bresaola with devilled egg, fried capers, herbs and grissini

MAINS (ALTERNATE SERVE)

Grilled beef tenderloin, potato galette, grilled asparagus, baby carrots and red wine jus OR
Pan-roasted Humpty Doo barramundi, fennel, cabbage and edamame, split dill cream sauce

DESSERT (ALTERNATE SERVE)

Dark chocolate delice, vanilla Chantilly, fresh raspberries and gold leaf (gf) OR
Pandan brûlée tart, mango gel, coconut streusel and whipped cream

(V) VEGETARIAN (GF) GLUTEN-FREE (DF) DAIRY-FREE