

# Party at The Rocks

## NYE 2023 MENU

Infinity sourdough bread roll, and unsalted butter

### CHARCUTERIE PLATTER TO SHARE

Selection of cured meats, grilled vegetables guindilla, balsamic onions and grissini

### ENTRÉE (ALTERNATE SERVE)

King fish crudo, caperberry, fermented chili, smoked mayonnaise and avruga caviar  
Wagyu bresaola, buffalo ricotta, wasabi, pickles and linseed cracker

### MAIN COURSE (ALTERNATE SERVE)

Char-grilled 250g Pinnacle beef tenderloin, butternut pumpkin puree, brussels sprouts, mushrooms and jus  
Pan-roasted Humpty Doo barramundi fillet, pea puree, summer vegetables, and lemon oil

### DESSERT

Choux pastry with cocoa crisp, yuzu cream, hazelnut and dark chocolate crispy layer, blackberry jam milk  
chocolate ganache, decorated with dark chocolate

Late night snack station at 11.30pm

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## BEVERAGE PACKAGE

Glass of French champagne on arrival  
Piper Heidsieck Cuvee Brut FR

### SPARKLING

Lark Hill Blanc de Blanc Canberra, NSW  
Piccini Prosecco Rose, Tuscany, IT

### WHITE WINE

Te Mata 'Cape Crest' Sauvignon Blanc Hawkes Bay, NZ  
Henschke 'Innes Vineyard' Pinot Gris Adelaide Hills, SA  
Giant Steps 'Yarra Valley' Chardonnay Yarra Valley VIC

### ROSÉ

Provence Cotes De Provence Rosé Provence, FR

### RED WINE

Stonier Pinot Noir Mornington Peninsula, VIC  
Bowen Estate Cabernet Sauvignon Coonawarra, SA  
Brokenwood Hunter Shiraz, Hunter Valley, NSW

### HOUSE SELECTION BEER & SOFT DRINKS

150 Lashes (Pale Ale), Sydney / James Squire 'Orchard Crush' (Apple Cider) / James Squire Zero % /  
James Boag (Premium Light), TAS / Peroni (Lager), Italy  
Coke / Coke Zero / Sprite / Dry Ginger Ale / Orange Juice / Apple Juice / Pineapple Juice /  
Sparkling Water