



AT HOL HALL

NEW YEAR'S EVE

package
2025

\$495 PER PERSON (13 YEARS OLD AND ABOVE)

\$250 PER CHILD UP TO 12 YEARS OLD

6pm – 12.30am

Chef's selection of canapés on arrival

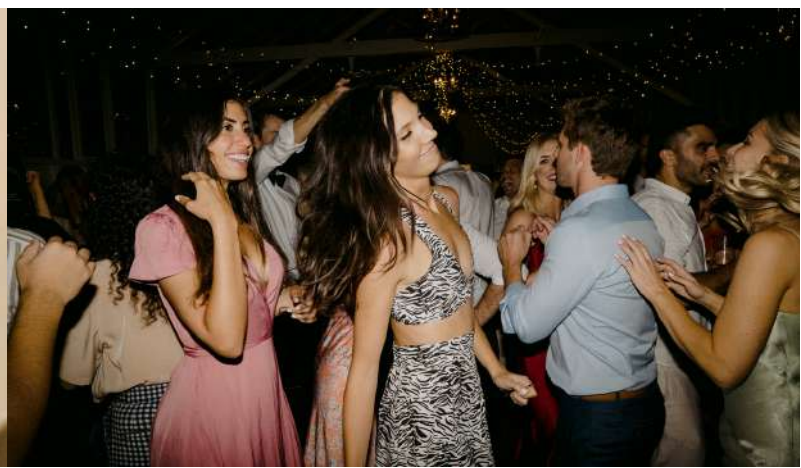
3-course dinner

6-hour beverage package

BOOK NOW

Terms and conditions apply.

For further enquiries, email lauren.oayda@thevenuesco.au or call [02 8218 8844](tel:0282188844).



ATHOL HALL

NEW YEAR'S EVE

sample menu

2025

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 (vg, 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 fraîche 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)



ATHOL HALL

www.thevenuesco.au/atholhall