

# ATHOL HALL

# NYE



**\$550 PER PERSON (13 YEARS OLD AND ABOVE)**  
**\$275 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](mailto:lauren.oayda@thevenuesco.au)  
or call [02 8218 8844](tel:0282188844).

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## sample menu

### CANAPÉS ON ARRIVAL

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

### ENTRÉE (ALTERNATE SERVE)

Squid ink & tiger prawn risotto with saffron aioli (gf, nf) M  
  
La Stella Burrata pumpkin emulsion, chilli infused honey,  
roasted butternut & toasted focaccia (v, ef, nf, h)

#### *Special Diets*

Smokey eggplant purée, roasted cauliflower florets, toasted  
pumpkin seed & pomegranate arils & molasses (vg, gf,)

### MAIN (ALTERNATE SERVE)

Grain fed hunter valley tenderloin, celeriac &  
horseradish puree, charred broccolini & thyme jus (gf, ef, nf)  
  
Pan roasted Humptydoo barramundi, cabbage, leek  
& pancetta, beurre blanc & dill oil (gf, ef, nf) A

#### *Special Diets*

Cauliflower Parmigiana with caponata, rich tomato ragù,  
fior di latte & herb gremolata (vg, gf)

### DESSERT (ALTERNATE SERVE)

Pina colada panna cotta, caramelised pineapple salsa & coconut tuile  
  
Chocolate & mandarin mousse, chocolate crumb,  
salted espresso cream (vg, gf, nf)

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

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