

ATHOL HALL NYE



\$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).

NYE

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)

ATHOL HALL

ATHOL HALL





ATHOL HALL

NYE

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)

