

ATHOL HALL NYE



KEY DETAILS:

495pp (13 years old and above)

250pp (child up to 12 years old)

Thu Dec 31, 2026 | 6:00pm – 12:30am

INCLUSIONS:

Chef's selection of canapés on arrival

3-course dinner experience

6-hour beverage package

Live fireworks coverage

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)

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