

Catalano New Year's Eve Dinner Buffet

Fresh baked breads with herb butter

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Salad of roasted beets, candied walnuts, quinoa & greens

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Artisanal salumi and cheese boards

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Baby kale Caesar salad with focaccia croutons & grated parmesan

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Chef's carving station with roast beef
demi glace & horseradish

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Chicken parmesan with pappardelle noodle

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Seafood paella, local fish & shellfish, prawns
& house made chorizo sausage

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Vegetable tagine with moroccan spices, yoghurt & mint

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Herb whipped yukon gold potatoes

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Roasted root vegetables

Dessert platters

Assorted truffles, flourless chocolates cake, crème brûlée,
lemon ricotta fritters, fresh cut fruit & warmed toffee pudding

\$65 per person, children under twelve \$35
Prices exclude taxes & gratuity