



HAMILTON ISLAND YACHT CLUB NEW YEAR'S EVE MENU

ON ARRIVAL

Cupid Pacific oysters champagne dressing

Ocean trout, cream fraiche and caviar

ONCE SEATED

Scallop crudo, pomegranate, lime and coriander shoots

1ST ENTREE

Lobster tortello, bok choy, finger lime sauce

2ND ENTRÉE

Wagyu tataki, ho fun noodle roll, chilli lime hoi sin

CLEANSER

Jasmine flower sorbet

MAIN COURSE

Rolled whiting with scallops, stuffed tomato fennel caper risotto, tomato olive oil emulsion

Or

Roasted eye fillet of beef, beetroot, parsnip, parsley and red wine sauce

DESSERT

Lychee and mango salad, white peach pannacotta, cherry sauce, macadamia air, cherry cream

CHEESE

Roque fort, walnut loaf, fig and apple, sherry ice cream

PLEASE NOTE MENU IS SUBJECT TO CHANGE