

THE JACKSON

New Year's Eve

Canapés

Served upon arrival

- Beetroot Cured Kingfish** with mojo verde & radish shoots
- Vegetarian Tartlets** with caramelised leek & truffled goat's cheese
- Rare Roast Duck Breast** on sesame wafers with fresh mango salsa
- Crostini of Fig & Fennel** with manuka honey & shaved parmesan

Appetiser

- Seafood Trio** featuring freshly shucked Pacific oysters, Tasmanian smoked salmon roulade & caviar & WA Abrolhos scallops
vegetarian option available

Entrée

- Steamed Lobster Medallion** accompanied with **Queensland King Prawns** atop a seafood & champagne velouté infused mash
vegetarian option available

Main

Your choice of

- Black Angus Tenderloin Fillet 'Tournedos Rossini'** topped with foie gras pate & madeira glaze, potato rosti, umami mushrooms
- Seared Spencer Gulf Hiramasa Kingfish** served with field mushrooms, wilted greens and warm Asian ginger dressing
vegetarian option available

Dessert Platter

A trio of decadent desserts served between two

Premium Cheese Station

A premium selection of Australian Cheeses accompanied by pastes, dried fruit & artisan crackers

Midnight Supper

- Wild Mushroom & Mozzarella Arancini** with truffle aioli
- Hoisin Duck Brioche Roll** with cucumber, spring onion & crisp onions
- Karaage Chicken Slider** with Asian slaw
- Zucchini & Haloumi Fritter**

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy etc. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regard. This is a sample menu and ingredients may change due to seasonal availability.

Platinum Beverage Package

6.5-hour beverage package including

Glass of Veuve Vintage at midnight

Veuve Clicquot Yellow Label NV

Moët & Chandon Ice Imperial

Top shelf spirits

Signature cocktails

Selection of Young Henry's craft beer

Selection of Premium red, white and rose wine

