

# NEW YEAR'S EVE

## OPERA KITCHEN SAMPLE MENU

### ON ARRIVAL

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Charcuterie plate with brioche, lavosh and olives

### PREMIUM CANAPES

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Western Australian lobster brioche rolls, slaw, thermidor mayo ❄️

Sydney rock oysters, white balsamic mignonette ❄️

King prawn, rice noodle, Vietnamese herbs, sweet & sour dressing ❄️

Peking duck pancakes, cucumber, shallot & hoisin 🍷

Wild mushroom, thyme and parmesan Arancini with truffle aioli 🍷

Thai marinated Wagyu striploin, Asian slaw and toasted peanuts 🍷

Selection of handmade dumplings with black sesame and rice wine dressing 🍷

Salmon Aburi, Japanese mayo, black flying fish roe ❄️

Beef brisket massaman curry with coriander, cashew nuts and fried shallots 🍷

Fried chicken, homemade spicy BBQ sauce, sesame seeds and spring onion 🍷

Lamb tagine pies, smokey tomato & chili relish 🍷

Pulled pork sliders with apple and fennel slaw, chipotle mayo 🍷

🍷 Hot

❄️ Cold

### AFTER DINNER SELECTION

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Summer fruits and berries

Petit fours, a selection of mini gelatos & sweet treats

Gourmet cheese selection:

- La Luna holy goat, Australia

- St Agur blue cheese, France

- Pyengana cloth matured cheddar, Australia

Food will be served continually throughout the night.



**OPERA  
KITCHEN**