

THE *Cellar* KITCHEN

PRESENTS

NEW YEAR'S EVE BUFFET

SEAFOOD & SPARKLING

SEAFOOD

SPENCER GULF PRAWNS
COFFIN BAY OYSTERS
HARRIS SMOKED SALMON
BOSTON BAY MUSSELS WITH GARLIC AND CHIVES
GOOLWA CLAMS WITH CHILLI & CORIANDER
WHOLE STEAMED SALMON WITH CUCUMBER & WILD FENNEL
YARRA VALLEY CAVIAR

ACCOMPANIMENTS

LEMON, LIME, GARLIC AIOLI, NAM JIM, ROSE SAUCE, HORSERADISH CREME
FRAICHE, SALSA VERDE

HOT SELECTION

SLOW ROASTED, DRY AGED SIRLOIN OF BEEF
ROASTED FREE RANGE SASKIA BEER CHICKEN WITH CITRUS & JUNIPER

SALADS

ALNDA FARM TOMATO, SHALLOT AND THYME
ROCKET, PEAR AND PARMESAN WITH WHITE BALSAMIC DRESSING
PANZANELLA
WITLOF, RADICCHIO & WALNUT

DESSERT

SELECTION OF SOUTH AUSTRALIAN CHEESES
SPICED APRICOT PANNA COTTA
MACAROONS

\$90 PER PERSON

INCLUDING A GLASS OF FRENCH
BUBBLES ON ARRIVAL