

# New Year's Eve Menu

WEDNESDAY, 31 DECEMBER 2025

## 4 COURSE MENU \$270PP

### ON ARRIVAL

OVEN ROASTED ABALONE WITH GINGER AND SHALLOT  
AND LIGHT SOY DRESSING  
&

FRESHLY SHUCKED SYDNEY ROCK OYSTER WITH SALMON CAVIAR

### ENTREES

#### SIZZLING GARLIC PRAWNS

WITH CHILLI, PARSLEY AND SOURDOUGH

#### KING PRAWN & ALASKAN KING CRAB SALAD

WITH MANGO, SPICY AVOCADO AND LIME OIL

#### PANKO CRUMBED LAMB CUTLETS

SHALLOW FRIED WITH PARMESAN AND PARSLEY

#### LIGHTLY SEARED BLUE FIN TUNA

DICED GINGER, APPLE CRISP AND SOY DRESSING

#### HEIRLOOM TOMATO & BUFFALO MOZZARELLA SALAD

BABY CAPERS, FRESH BASIL WITH AGED BALSAMIC DRESSING

### MAINS

#### GRILLED RED EMPEROR FILLET

CREAMY MASH POTATO, FRIED LEAK, BURNED BUTTER SAUCE

#### 350GM CHARGRILLED WAGYU RIBEYE MB 8+

BLACK TRUFFLE MASH POTATO, BROCCOLINI AND RED WINE JUS

#### SCALLOP & LOBSTER PIE

SERVED WITH CREAMY MASH POTATO

#### WHOLE LOCAL LOBSTER MORNAY

BABY GREEK SALAD & SWEET POTATO CRISPS

#### HONEY ROASTED JAPANESE PUMPKIN

PERSIAN FETTA, ROCKET SALAD & TOASTED PUMPKIN SEEDS

### OPTIONAL MAIN UPGRADE

NICK'S SEAFOOD PLATTER TO SHARE 1 BETWEEN 2  
(ADDITIONAL \$45PP)

COOKED LOBSTER, FRESHLY SHUCKED SYDNEY ROCK OYSTERS,  
FRESH KING PRAWNS, BLUE SWIMMER CRAB, MUSSELS,  
FRIED OR GRILLED CATCH OF THE DAY, GOLDEN FRIED KING PRAWNS,  
SALT & PEPPER BABY CALAMARI, POTATO SALAD SERVED WITH CHIPS

OR

#### MONSTER LOBSTERS (MP)

PREPARED FRESH, MORNAY OR GARLIC BUTTER

\*\*\* MONSTER LOBSTERS SAUCES CAN BE PREPARE HALF/HALF\*\*\*

### DESSERT

#### BAILEYS STRAWBERRY CRÈME BRÛLÉE

BAILEYS STRAWBERRY CUSTARD BASE, CARAMELIZED SUGAR,

ALMOND AND CHOCOLATE BISCOTTI

#### ALMOND PRALINE CHEESECAKE

BAKED CHEESECAKE WITH ALMOND PRALINE,

ALMOND FLAKES AND MIXED BERRIES

#### CRISPY CHOCOLATE CIGAR

GOLDEN FILO PASTRY WITH FRESH WHIPPED CREAM AND

CHOCOLATE CREMEUX FILLING WITH FRESH STRAWBERRIES

#### PISTACHIO CROWN

MOIST PISTACHIO CAKE, TOPPED WITH BUTTERY FROSTING  
AND CRUSHED PISTACHIO

## 3 HOURS DRINKS PACKAGE +\$95PP (ADDITIONAL)

### COCKTAIL

#### APEROL SPRITZ

APEROL, DE BORTOLI KING VALLEY PROSECCO & SODA,  
SERVED IN A WINE GLASS WITH AN ORANGE WHEEL

### SPARKLING

#### CHANDON NV BRUT (YARRA VALLEY, VIC)

WEST CAPE HOWE PINK MOSCATO (GREAT SOUTHERN, WA)

### WHITE WINES

#### CLOUDY BAY SAUVIGNON BLANC (MARLBOROUGH, NZ)

OX HARDY CHARDONNAY (ADELAIDE HILLS, SA)

OPAWA PINOT GRIS (MALBOROUGH, NZ)

### ROSÉ

FAMILLE PERRIN RESERVE COTES-DU-RHONE ROSE  
(RONE VALLEY, FRANCE)

### RED WINES

VASSE FELIX 'FILIUS' CABERNET SAUVIGNON  
(MARGARET RIVER, WA)

CAVEDON PINOT NOIR (KING VALLEY, VIC)

### TAP BEER

#### KIRIN ICHIBAN

HEINEKEN LAGER

HAHN SUPER DRY

### BOTTLE BEER & CIDER

#### CORONA

JAMES SQUIRE 150 LASHES PALE ALE

STONE & WOOD PACIFIC ALE

HAHN SUPERDRY 3.5%

HAHN PREMIUM LIGHT

LITTLE CREATURES PIPSQUEAK CIDER

+ SOFT DRINKS, FRUIT JUICE, STILL & SPARKLING MINERAL WATER

## KIDS MENU \$95PP

### ENTRÉE

#### CRUMBED FISH COCKTAIL WITH TARTARE SAUCE

LAMB SOUVLAKI WITH TZATZIKI DIPPING SAUCE

TEMPURA CHICKEN STRIPS WITH LEMON AIOLI

### MAIN

#### KIDS FISHERMAN'S BASKET WITH CHIPS & TARTARE SAUCE

CRISPY GOLDEN CHICKEN SCHNITZEL WITH CHIPS & SALAD

BEEF LASAGNE WITH GARDEN SALAD

BABY LAMB CUTLETS WITH MASH POTATO

### DESSERT

SANTA'S SUNDAE VANILLA ICE CREAM WITH CHOCOLATE SAUCE,  
SPRINKLED WITH FLAKE, MALTESERS AND MARS BAR

OR

WARM CHOCOLATE BROWNIE WITH FRESH CREAM AND STRAWBERRY

### TERMS & CONDITIONS

**MENU INCLUSIONS:** Menu items may change subject to availability. Special dietary requirements can be catered for however we must be advised at the time of booking. Entrees, mains & desserts are alternately served for groups of 40 people or more - up to 3 options per course. **BEVERAGES:** Beverages are not included in the '4 Course Package' price. We will charge on consumption from our wine list on the day. All major credit cards & cash are accepted. Cash Bar & Split Billing is not available. **PAYMENT & CANCELLATION DETAILS:** Cash Bar & Split Billing is not available. No bookings will be confirmed without full pre-payment. A 100% Cancellation Fee will apply after the 17th of December. **GETTING THERE: VIA TAXI:** ask to be dropped off at Wheat Road, Cockle Bay Wharf. **VIA TRAIN:** alight at Town Hall Station & walk down Market Street. **VIA CAR:** Darling Park Parking 201 Sussex St, Sydney. **SURCHARGES:** A surcharge of 10% is applicable on weekends and public holidays. A surcharge of 2.25% is applicable to all online purchases. A surcharge of 1.5% is applicable to all card payments made in venue.