FLEET

New Year's Eve 2027

Seafood Station with Live Chef

SYDNEY ROCK OYSTERS, house mignonette (A)

SMOKY BAY OYSTERS, fresh lemon (A)

COOKED SKULL ISLAND KING PRAWNS with creamy prawn sauce (A)

OSCIETRA GRAND RESERVE CAVIAR, blinis, smoked cream cheese (I)

SHARK BAY BLUE SWIMMER CRAB, yuzu sauce (A)

HIRAMASA KINGFISH, ponzu & avocado cream (A)

YARRA VALLEY SALMON ROE (A)

Charcuterie & Artisan Cheese Station

SAISON WAGYU SALAMI

MISTER CANNUBI MORTADELLA

BORGO PROSCIUTTO

SIX FARMS TRUFFLE BRIE

THAT'S AMORE BABY BURRATA

SIX FARMS BLUE

THAT'S AMORE STRACCIATELLA

ACCOMPANIMENTS
Lavosh, crackers, peach chutney, nuts, dried fruits & fresh artisan breads

I - Imported | A - Australian | M - Mixed Origin

Allow us to fulfil your needs. Please let one of our Team Members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.

15% surcharge on Public Holidays.

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Signature Carved Meat Trolley

Roaming through the venue and served directly to your table

PINENUT CRUSTED SLOW COOKED LAMB SHOULDER

CRISPY PORK LOIN, mustard & fig reduction

O'CONNOR SIRLOIN COOKED OVER COAL, pepper jus

FRIES

Petit Fours

CHOCOLATE AND CARAMEL CUBE

EARL GREY & MANGO MOUSSE

LEMON MERINGUE TART

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