



NEW YEARS EVE 2025 BUFFET BY THE TERNARY

DINING ENHANCEMENTS

Glass of Taittinger Brut Champagne on arrival \$24^{PP}

SELECTION OF FRESHLY BAKED BREAD

selection of naan breads, paneer, garlic, baked fresh in the tandoor

SERVED WITH MINT YOGHURT + GREEN MANGO CHUTNEY

SEAFOOD

freshly shucked pacific oysters

cooked king prawns w a trio of sauces

cooked blue swimmer crabs

sliced smoked salmon w dill + baby capers

green lip mussels, provence style

marinated baby octopus + calamari thai salad w grated coconut

Sashimi of salmon + tuna w soy, wasabi and pickled ginger

flamed king fish w wasabi soy

betel leaf of hot smoked salmon w nam jin dressing + salmon pearls





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ANTIPASTO

selection of sliced prosciutto + salami w grissini sticks

grilled vegetables marinated in aged balsamic + extra virgin olive oil

selection of dips

SELECTION OF HOT FOODS

roast loin of beef w red wine jus (CARVING STATION) | (GF)

roasted pork loin w roasting juices | (GF)

pan fried salmon w grilled asparagus and salsa verde | (GF)

steamed chicken w ginger and chinese vegetables

traditional Goan mixed seafood curry

pan-fried barramundi w fennel + white wine | (GF)

indian vegetable curry w toasted coconut + coriander | (GF, V)

moroccan spiced lamb w chimichurri | (GF)

steamed chicken dim sim

thai noodle stir fry w chilli jam + basil | (GF, V)

saffron infused basmati rice | (GF, V)

spinach pakora | (GF, V)

roast vegetables, potatoes, pumpkin and sweet potatoes | (GF, V)

steamed vegetables | (GF, V)





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SALADS

moroccan cous cous salad w preserved lemon
greek salad w crumbled feta cheese and rubbed oregano | (GF)
Asian-slaw salad w sesame seeds | (GF)
lebanese lentil salad w parsley and lemon
baked potato salad w whole grain mustard and shallots | (GF)
mixed leaf salad w champagne dressing | (GF)
Pulled chicken + green tea noodle salad w sesame dressing

KIDS BUFFET

buttered spaghetti
neapolitan sauce
chicken nuggets
chips
steamed vegetables

DESSERT + CHEESE

selection of cakes + gateaux's
chocolate fountain
sliced fruit
selection of australian + imported cheeses





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JOIN US ON NEW YEAR'S EVE 2025

5PM - 7PM

\$179PP | PUBLIC

\$160PP | ACCOR PLUS

KIDS 0-3 EAT FREE, KIDS 4-11 \$38PP, KIDS 12-16 \$65PP

GUESTS OVER THE AGE OF 16 WILL BE CHARGED AT THE ADULT PRICE

8PM - 10PM

\$179PP | PUBLIC

\$160PP | ACCOR PLUS

ALL CHILDREN WILL BE CHARGED AT THE STANDARD ADULT PRICE

PRICES ARE NON INCLUSIVE OF BEVERAGES

FOOD SELECTION SUBJECT TO CHANGE

