



the
WOOLWICH
PIER HOTEL



NEW YEARS EVE VIP DINNER SET MENU

ON ARRIVAL

Sydney rock oysters, blood orange granita GF, DF

SHARED ENTREE

Spanner crab on toast, Avrugá caviar, stracciatella, Prosciutto di San Daniele, balsamic glazed forest mushrooms, zucchini fritters, house pickles, served with charred rosemary focaccia

MAINS (ALTERNATE DROP)

Tajima wagyu striploin MB6+, potato boulangère, bordelaise sauce GF

Cone Bay Barramundi, braised cabbage, speck, red pepper, eschalot, garden peas, tarragon beurre blanc GF, DFO

Wedge salad, baby gem lettuce, pickled eschalot, prosciutto, garlic crumb, chardonnay vinaigrette, pecorino DFO

SHARED DESSERT

Artisan cheese plate, soft and hard cheese, quince paste, apple, dried apricot, rustic wafers V, GFO

Premium Petit Fours

31.12.2024

