



Roof-top at QT

NEW YEAR'S EVE

FOOD STATIONS

Local Charcuterie, Cheese Station

Freshly Shucked Oysters, Selection of Dressing, Lemon

Vodka & Caviar, Blinis, Sour Cream

Big Green Egg BBQ Station:

Wood Grilled Lamb Outlets, Romesco

Prawn Outlets, Ginger, Coriander

Corn Ribs, Paprika, Lime Aioli

CANAPES

Goat's Cheese, Red Onion, Puff Pastry

QT Wagyu Cheese Burger, Pickle, Burger Sauce

Duck Liver Parfait, Brioche, Glazed Orange

Crab Salad, Fennel, Pickled Cucumber, Apple

Spicy Cauliflower Bao Bun, Coriander, Spring Onion

Chorizo, Squid Potato Fritter, Saffron Aioli

Teriyaki Marinated Salmon, Horseradish, Crispbread

Slow Cooked Brisket Celeriac, Pickled Shallot

DESSERT

Selection of Local Ice Cream & Sorbets

Mini Pavlova, Cherry Compote

Vanilla Strawberry Teacake

Chocolate & Hazelnut Torte



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TO DRINK

Glass of Perrier- Jouët Champagne on arrival

FREE FLOWS OF THE BELOW

WINES

Dal Zotto 'Pucino' Prosecco, King Valley VIC

Mahi Sauvignon Blanc, Marlborough NZ

Dal Zotto Pinot Grigio, King Valley VIC

Voyager Estate 'Coastal' Chardonnay, Margaret River WA

Head Wines Rose Grenache, Barossa SA

Kooyong Massale Pinot Noir, Mornington Peninsula VIC

Navarro Lopez Tempranillo, Castilla-La Mancha, SPA

Dominique Portet Cabernet Sauvignon Yarra Valley VIC

TAP & BOTTLE BEER

Asahi Super Dry

Furphy Refreshing Ale

Stone & Wood Pacific Ale

Peroni

Corona

Little Creatures Pipsqueak Apple Cider

Soft Drinks + Juices Available