



# THE JACKSON

## New Year's Eve

### CANAPÉS ON THE DECKS

**Beetroot Cured Kingfish** with mojo verde & radish shoots  
**Truffled Goats Cheese Tartlet** with caramelised leek  
**Roast Peking Duck Crêpe** with hoisin sauce  
**Vietnamese Prawn** on lemongrass skewer

### APPETISER

**Pumpkin Flowers** with whipped ricotta, roasted grape tomatoes and basil oil

### ENTRÉE

**Seafood Trio** featuring freshly shucked Pacific oysters, Tasmanian smoked salmon roulade and caviar and WA Abrolhos scallops

*(vegetarian option available)*

### MAIN

*Your choice of*

**Black Angus Tenderloin Fillet** with truffle butter, served with potato gratin and a roasted beetroot and caramelised onion medley

**Tasmanian Premium Grade Salmon atop Lobster Medallions with Queensland King Prawns**, finished with a seafood & champagne velouté infused mash and asparagus spears

*(vegetarian option available)*

### DESSERT PLATTER

**A Platter of Decadent Desserts** to share

### PREMIUM CHEESE PLATTER

A premium selection of Australian cheeses accompanied with quince paste, dried fruit & artisan crackers

### LATE NIGHT SUPPER

**Wild Mushroom & Mozzarella Arancini** with truffle aioli  
**Karaage Chicken Slider** with Asian slaw

*This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy etc. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regard. This is a sample menu and items are subject to change based on availability.*