

New Years Eve 2009

***Decks Set menu
\$95 per person***

Includes

***Complimentary glass of Decks House
Champagne***

Bread on arrival

***Entrée:
your choice of...***

Bucket of Prawns

***200g of the freshest whole cooked prawns served with a dipping
sauce and fresh baguettes***

Freshly shucked oysters

***6 Chilled and served with lemon, champagne jelly and
Petit salad***

Kilpatrick

6 Decks styled baked with Worcestershire and bacon

Risotto

***Minted pea, kilpher and mascarpone risotto with fennel and
citrus salad.***

Mains

Your choice of...

Crispy skin chicken supreme, stuffed with mango and cream cheese on kumara gratin and blackberry jus

Eye fillet 250g oven baked fillet with confit garlic topped mustard on garlic chats and porcini jus

Reef and beef 200g tenderloin oven baked on mustard seed mash, broccolini and garlic beurre blanc, served with Bug prawn and calamari

Oven baked barramundi on mango coulis, cocktail minted potatoes and broccolini

Hot and cold platter

Bugs, crab, prawns, fries, fruit, salt and pepper calamari and whiting.

Desserts

Your choice of...

Saffron and vanilla poached pear with apple crisps champagne and lemon sorbet

Warm chocolate tart with white chocolate mousse and rich berry compote

Trio of pana cotta warm chocolate brownie and caramel anglaise.

Fresh brewed Tea and Coffee w/ chocolates