



*New Year's Eve*  
*Menu 2019*

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PARK HYATT MELBOURNE™

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# NEW YEAR'S EVE AT PARK HYATT MELBOURNE

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Celebrate the arrival of 2020 at Park Hyatt Melbourne with a sumptuous spread that is designed to share amongst family and friends.

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DECEMBER 31, 2019 8:00PM – MIDNIGHT

- \$319 per person includes selected red wine, white wine, sparkling wine, beer, soft drinks, coffee and tea
- \$279 per person includes non-alcoholic beverages, coffee and tea
- \$179 (4-12 yrs) includes non-alcoholic beverages
- Complimentary for children 3 years old and under

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(GF) GLUTEN FREE ★ (V) VEGETARIAN



# BUFFET DINNER

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## SEAFOOD SELECTION:

Freshly shucked oysters, shallot, herb (GF)

Victorian prawns, chilli mayonnaise (GF)

Tasmanian salmon crudo, wasabi cream (GF)

West Australian octopus, fresh chilli, garden herbs (GF)

Scallops, mango ginger lemongrass salsa (GF)

Deep fried Southern sustainable calamari, garlic aioli

Steamed mussels, shallot sherry vinegar dressing (GF)

*Mignonette dressing / lemon / light soy / green Tabasco / cocktail sauce / siracha sauce*

## ARTISINAL CURED MEATS AND TERRINE:

Lightly smoked corn fed chicken (GF)

Venison, pork terrine

Wagyu bresaola

Free range rare breed pork finocchiona salami

Prosciutto di parma

## SALADS:

Wood fire roasted baby vegetables, rocket pesto, pine nuts (V, GF)

Farro, asparagus, snap peas, spring onion cream cheese dressing (V, GF)

Sprouted mung beans, shaved cucumber, Australian truffle oil (V, GF)

Kipfler potatoes, mustard chives, creme fraiche (V, GF)

Aubergine, local pomegranate, fresh basil, saffron hung yoghurt, salted walnuts (V, GF)

Cauliflower cous cous, charred bell peppers, fresh coriander, preserved lemon (V)

Marinated vegetables, Yarra Valley olives (V, GF)

Summer leaves, herbs, olive oil (V, GF)

## HOT SELECTION:

Sustainable Murray cod, heirloom tomato, tarragon, lime (GF)

Beef Wellington, wild mushrooms, port wine jus

Berkshire pork belly, Shaoxing caramel, sesame, pumpkin, bok choy

Slow roasted grass fed lamb shoulder, garlic, oregano, lemon, baby potatoes (GF)

Whole roasted corn fed Aylesbury duck, black pepper, wild honey, thyme (GF)



## BUFFET DINNER *continued...*

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### SIDE DISHES:

Baby roast potatoes, salted rosemary (V, GF)

Slow cooked brussels sprouts, lardo (GF)

Charred broccolini (V, GF)

Asparagus, miso (V)

Baby carrots, ginger butter (V)

Truffle leeks, cream sauce (V)

Steamed baby vegetables (V, GF)

### DESSERT:

Crème brûlée, blueberries (V, GF)

Sautéed cherries, crème chantilly (GF)

Pavlova, mango, passionfruit

Ricotta, cinnamon trifle, Amaretto

Roasted valley peaches, almond, pistachio crumble

Salted chocolate mousse tart

Raspberries, blueberries, apricots, orange, mint syrup, maple cream

Warm sticky date pudding, caramel sauce

### CHEESE:

Selected Victorian cheeses

*fruit toast wafers / fig chutney / candid nuts / dried fruits / honeycomb / muscatels / lavosh / water crackers*