COLLINS KITCHEN

NEW YEARS EVE BUFFET

Thursday 31st December
6:00pm – 10:00pm

$299.00 per adult, *including a glass of house sparkling*

$149.50 per child
(6 to 12 years old), including one glass of soft drink or juice



MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.
ALL PRICES ARE IN AUSTRALIAN DOLLARS AND INCLUSIVE OF GST.

SEAFOOD ON ICE

Blue Swimmer Crabs

Queensland King Prawns

Alaskan King Crab Claws

Moreton Bay Bugs

Freshly Shucked Oysters

Tabasco, Lemon, Cocktail Sauce, Mignonette Dressing

LIVE COUNTER

Wood Smoked Ora King Salmon
Teriyaki Glaze, Blistered Cherry Tomatoes, Kohlrabi

Beef Tataki
Citrus Ponzu, BBQ Edamame, Pickled Shallots

JAPANESE BAR

Maki Rolls, Nigiri & Sashimi
Yellowfin Tuna, Salmon, Kingfish

Japanese Soy, Wasabi, Pickle Ginger, Daikon, Seaweed Salad, Tobiko Caviar

SALAD BAR

Seasonal Salad Leaves

Caesar Dressing, House Made Vinaigrette, Aged Balsamic Vinegar, Red Wine Vinegar, Extra Virgin Olive Oil

Greek Style Salad
Vine-Ripened Tomato, Lebanese Cucumber, Kalamata Olive, Greek Feta, Oregano

Fregola Salad
Zucchini Flower, Citrus, Toasted Hazelnuts, Basil, Mint, Mount Zero Olive Oil

Baby Cos Salad
Garlic & Tarragon Emulsion, Ortiz Anchovies, Sourdough, Parmesan

CHEESE BOARD

Assorted Local & International Cheeses
Lavosh, Wafers, Dried Fruit, Toasted Nuts, Grapes, Jam Lady Jams

DELICATESSEN

Mortadella, Native Pepperberry Salami, Wagyu Bresaola, San Danielle Prosciutto

Pork & Pistachio Terrine, Chicken Liver Paté, Cantabrian Anchovies

Dips: Hummus, Taramasalata, Tzatziki

Assorted Grilled, Pickled & Marinated Vegetables

Mount Zero Olives, Cornichons, Bread & Butter Pickles

Selection of Artisan Bread

LIVE CARVERY STATION

Whole Roasted Wagyu Rump Cap

Italian Porchetta, Fennel, Garlic, Chilli, Herbs

Red Wine Jus, Chimichurri, Assorted Mustards, BBQ Sauce

LIVE GRILL STATION

SELECTION OF PREMIUM MEAT & SEAFOOD

Lamb Cutlets
Chimichurri, Goat Curd, Herb Salad

Free Range Chicken
Charred Zucchini, Broad Beans, Fennel, Salsa Verde

Wagyu Beef Skewer
Unagi Glaze, Charred Spring Onion

Swordfish
Burnt Anchovy Butter, Lemon, Parsley, Capers

WOOD OVEN

Wood Roasted Scallops
Chicken Fat Butter

Pizza Margherita
Fior di Latte, Sugo, Basil

Pizza Porcini e Gorgonzola
Fior Di Latte, Gorgonzola, Porcini, Pangrattato, Basil, Parsley

SOUP & PASTA

Lobster Bisque

Selection of Handmade Pasta and Sauces Cooked To Order

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CONSUMER ADVISORY: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, eggs, fish, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.

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SIDES

Truffle Potato Gratin
Thyme, Gruyère

Brussel Sprouts
Spiced Caramel, Baby Capers, Pine Nuts

Green Beans
Burnt Butter, Toasted Hazelnuts, Lemon

Baby Dutch Carrots
Miso, Harissa, Maple Glaze

FLAVOURS OF ASIA

BARBECUE MEAT

Peking Duck Pancake & Crispy Pork Belly
Condiments

CURRIES

Butter Chicken Curry
Yoghurt, Green Chilli

Thai Style Yellow Vegetable Curry
Roasted Pumpkin, Baby Corn, Eggplant, Thai Basil

Lamb Rogan Josh
Kashmiri Chilli, Tomato, Indian Spices

Naan, Poppodums, Indian Pickles, Mint Raita, Steamed Basmati Rice

WOK

Kung Pao Chicken
Sichuan Pepper, Chilli, Roasted Peanuts

Collins Kitchen Special Fried Rice
Pork, Prawn, Free Range Egg, Vegetables, Spring Onion

Egg Noodles
Prawns, XO Sauce, Bean Shoots, Spring Onion

Wok Fried Asian Greens
Garlic, Soy

STEAMER

Mixed Vegetable Dumpling

Prawn Har Gow

Pork Siu Mai

Scallop Dumpling

Light Soy Sauce, Fresh Red Chillies, House Made Chilli Sauce

DESSERTS

Orange Blossom Raspberry Financier

Chocolate Salted Caramel Slice

Pandan Coconut Tart

Mango Macadamia Macarons

Peach Oolong Profiteroles

Blueberry Citrus Mousse

Summer Berries Passion Fruit Pavlova

Tiramisu

Bourbon Biscoff Cupcake

Pina Colada Lamington

Strawberry Double Fromage Cheesecake

Baileys Brownie Trifle

Chocolate Bonbons

Roasted Stone Fruits Crumble

Selection of Warm Freshly Baked Cookies

Seasonal Cut Fruits

GELATO COUNTER

Selection of Condiments

BUILD YOUR OWN KAKIGORI

Freshly Shaved Ice With Seasonal Produce & Toppings

WAFFLES & PANCAKE STATION

Maple Syrup, Berry Compote, Chocolate Sauce, Chantilly Cream

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