



# Kitchens on Kent

## Year's Eve Buffet Dinner Menu

### 31<sup>st</sup> December

*\*Please note this is a sample menu, food items may vary.*

#### TAILS FROM THE SEA

Pambula Sydney Rock oysters

Queensland Tiger prawns

Local Bugs

Mooloolaba Spanner crab

Blue Swimmer crab

Served with lemon, traditional cocktail sauce and tomato chilli jam

Western Australian garlic butter lobster with lemon  
Oven roasted Harvey Bay scallops, fermented chilli butter  
Local Sydney Rock oysters Kilpatrick, bacon and tabasco

#### RAW BAR | SUSHI & SASHIMI

Kitchens on Kent deluxe sushi rolls | Spanner crab, Huon salmon, Bermagui tuna loin

Vegetarian sushi rolls (vegan)

Sashimi | Tasmanian Huon Salmon, Hiramasa Kingfish, Bermagui Tuna loin, local Red Snapper

Our Nigiri Plate | featuring a selection of nigiri including Huon salmon, Hiramasa Kingfish and Bass

Strait octopus

Served with traditional Japanese condiments

#### FROM THE GARDEN

Heirloom tomato salad, pickled beetroots, goat cheese, pine nuts and mint (v)

Korean noodle salad 'naengmyeon', quail egg, nashi pear, biltong, sweet and spicy dressing

Caesar salad, sourdough croutons, crispy bacon, parmesan, Caesar dressing

#### A TASTE OF INDIA

Lamb Rogan Josh, cinnamon and tomato

Aloo Gobi, potatoes and peas (v)

Tandoori chicken from the Tandoor oven

Steamed Basmati rice (v)

Lime pickle, mint and coriander riata and mango chutney (v)

Fresh Naan from the Tandoor oven | Choice of plain naan, garlic naan or garlic cheese naan (v)

#### FLAVOURS OF ASIA

Chicken dim sims, Prawn Gau Gee, vegetable Gyoza served with soy and sriracha

Thai style fried rice (v)

Wok tossed Riverina pepper beef with onions, red capsicum and oyster sauce

Locally caught Kingfish, Thai yellow curry sauce, eggplant, crispy onions and coriander

## CARVERY KITCHEN

Byron Bay Berkshire pork belly with apple sauce  
Riverina beef striploin with chimichurri and roast vine ripened cherry tomatoes  
Peruvian style free range chicken from the rotisserie, fiery pesto and yellow potatoes  
Steamed greens with walnuts, feta, lemon oil (v)  
Maple roasted pumpkin and carrots (v)  
Duck fat roast potatoes

## MEDITERRANEAN FEAST

Mozzarella and basil pizza with tomato sugo (v)  
Prawn, fire roasted capsicum and feta pizza  
Roast pumpkin caramelised onion and goats cheese  
Seafood linguini, white wine, chilli, lemon and parsley  
Penne pasta, artichokes and sauce vierge (v)  
Lamb Ragu with pappardelle pasta and basil

## SOMETHING SWEET

Classic tiramisu | savoirdi biscuits, coffee (v)  
Chocolate and passionfruit trifle (v)  
Mango passionfruit pavlova | vanilla chantilly and coconut (v)  
Kitchens on Kent dessert plate | mini mince pies, black forest gateau, berry mousse, raspberry opera slice (v)  
Seasonal fruit | milk chocolate dip from our chocolate fountain (v)  
Kitchens on Kent ice-creamery | Selection of ice-cream including pecan praline, vanilla bean, Death by Chocolate, blood orange and dark chocolate sorbet (v)

## AUSTRALIAN CHEESE SELECTION

Maffra aged cheddar VIC, Woombye triple cream brie QLD and Tarago blue VIC  
Served with quince paste, dried fruits and lavosh (v)

## CHILDREN'S MENU

*Recommended for up to 12 years of age*

Chicken tenderloin goujons  
Shoestring fries, broccoli, aioli and tomato sauce

Vegetable & tomato pasta (v)  
Simple pasta, seasonal vegetables, tomato sauce

Cheeseburger & fries  
Mini cheeseburger and shoestring fries