

New Year's Eve 2019 Twilight Dinner

3 COURSE SHARED MENU - \$65 PER PERSON

Schnapps on Arrival

Entrees

Bretzels, whipped butter, haus pickles

Gin Cured Salmon, citrus salad of orange, lemon, lime, ruby grapefruit, salmon roe

Mains

Pork Knuckle, apple vanilla puree, poached pear, haus sauerkraut, pork crackle

Lamb Pitivier, potato mash, lamb jus, watercress

Haus Garden Salad, pickled onion, radish, feta

Desserts

After 8 Dark Chocolate Tart, mint sorbet

Vanilla Panna Cotta, grilled peach, honey & thyme

KIDS - \$30 (12 YRS & UNDER)

Includes a soft drink & activity pack. A choice of

Mac n Cheese, Calamari & Fries or Chicken Schnitzel

To finish Gingerbread Man, vanilla ice cream

HOPHAUS
EURO BAR BISTRO

New Year's Eve 2019 Late Dinner

4 COURSE SHARED MENU & BEVERAGE PACKAGE
\$190 INSIDE | \$220 OUTSIDE

Schnapps on Arrival

Entrees

Bretzels, *whipped butter, haus pickles*

Classic Prawn Cocktail

Pressed Pumpkin Terrine, *whipped feta, rosemary & seeds*

Gin Cured Salmon, *citrus salad of orange, lemon, lime, ruby grapefruit, salmon roe*

Mains

Pork Knuckle, *apple vanilla puree, poached pear, haus sauerkraut, pork crackle*

Braised Lamb Shank, *smoked yoghurt, mixed grain salad, onion jus*

Israeli Cous Cous, *pea, broccoli, goats cheese, green oil*

Haus Garden Salad, *pickled onion, radish, feta*

Desserts

After 8 Dark Chocolate Tart, *mint sorbet*

Vanilla Panna Cotta, *grilled peach, honey & thyme*

Apple Tart Tatin, *toasted almond, vanilla bean ice cream*

To Finish

Selection of Smoked & Alpine Cheeses, *fruit bread, muscatels*

BEVERAGES

5 hour Premium Package

All European Tap Biers, Premium Wines by the Glass,
St~Germain Spritz Cocktails, Basic Spirits & Soft Drinks

HOPHAUS
EURO BAR BISTRO

New Year's Eve 2019 Cocktail Party

FESTIVE COCKTAIL PARTY
7PM until 12AM
CANAPE & BEVERAGE PACKAGE
\$175 PER PERSON
GROUPS OF 8 OR MORE \$150 PER PERSON

Hot & Cold Canapes

Bacon Mac n Cheese Croquettes
Mushroom & Truffle Arancini, *chickpea puree, sumac*
Spanner Crab Cucumber & Avruga Sandwich
Goats Cheese & Beetroot Tart, *candied walnut, thyme*
Prosciutto, Manchengo, *green tomato chutney*
Char Grilled Chicken Skewers, *peanut, lime sauce*
Wagyu Beef Skewers, *chimichurri*

More Substantial

Angus Beef Sliders, *cheddar, mustard, ketchup, pickle*
Mini Szechuan Pork Rolls, *shallots, mayonnaise*

Sweet

Chocolate Coconute Rum Balls, *salted caramel*
Lemon Curd & Toasted Meringue Tart, *pistaschio crumb*

BEVERAGES

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