



SHERATON GRAND

Mirage Resort Gold Coast

Terraces New Year's Eve Menu

Oyster and Seafood bar

Oysters
Ocean King Prawns
Crab
Bugs
Mussels
Smoked salmon
Traditional condiments

Cheese and Charcuterie

Selection of hard and soft continental cheeses
and cured meats

Salad Selection

Quinoa veg salad
Greek salad
Tuna nicoise
German potato salad
Tomato and buffalo mozzarella
Roasted pumpkin pine nut and spinach salad
Coleslaw
Smoked salmon and fennel

Selection of bakeries and breads

Soups

Seafood chowder
Sweet corn and coriander

From the Carvery

Roast pork
Roast lamb leg
Roast Beef

Selection of vegetables

Cauliflower mornay
Grilled pumpkin and carrots
BBQ corn on the cob
Asparagus and green beans

Hot Dishes

Seared Barramundi with tomato salsa
Baked chicken with garlic and herbs
Grilled salmon with soy bok choy
Calamari and octopus fritti
Whole baked fish
Oysters Kilpatrick
Oysters Morney
Lamb hot pot

Australian BBQ

Pig on the spit

Lamb Chops

Garlic, thyme, olive oil

Selection of Sausages

Mustards

Beef Rib Eye

Sea Salt, black pepper

Shrimps on the Barbie

Lemon, garlic, oregano

Squid

Mixed pepper, salt, lime

Bugs

Garlic and herb butter

Selection of mustards and sauces

Dessert

Chocolate mousse cake
Almond creme brulee
Lemon cheesecake
Mixed fruit cream cake
Black forest gateaux
Chocolate mud cake
Raspberry chocolate trifle
Ice-cream station
Sherry trifle
Apple pie
Tiramisu
Cut fruits

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

Any guest consuming alcohol must be of legal drinking age.