



SHERATON GRAND

Mirage Resort Gold Coast

Terraces New Year's Eve Menu

Oyster and Seafood bar

Oysters
Ocean King Prawns
Sand Crab
Chilled Bugs
Black mussels salad
Poached seafood salad in saffron aioli
Sashimi and sushi stand
Smoked salmon
Traditional condiments

Cheese and Charcuterie

Selection of hard and soft continental cheeses and cured meats including prosciutto, champagne ham, marinated chicken thigh and authentic german cold cuts

Salad Selection

Pear and blue cheese coleslaw
Pasta salad with crispy salami
Caesar station
German potato salad
Tomato salad with caramelised balsamic dressing
Blackened pumpkin salad, spinach and pepitas
Fresh garden leaves
Braised fennel and orange salad

Selection of bakeries and breads

Soups

Seafood bisque
Tomato soup with garlic crumbs and truffle oil

From the Carvery

Roast pork
Roast lamb leg
BBQ chicken
Jus and traditional condiments

Selection of vegetables

Cauliflower mornay
Grilled pumpkin
Assorted greens
Roasted chats
Honey baked sweet potato
Creamy potato bake

Hot Dishes

Beef ragout
Moroccan spiced lamb
Butter chicken
Whole baked snapper with ginger oil
Grilled salmon with braised fennel
Crispy squid nicoise
Scallop fried rice
Oysters Kilpatrick
Oysters Morney

Australian BBQ

Whole lamb on the spit

Roasted Field Mushrooms

Selection of Sausages

Mustards

Beef Rib Eye

Sea Salt, black pepper

Shrimps on the Barbie

Lemon, garlic, oregano

Charred Corn

BBQ Bugs

Garlic and herb butter

Selection of Mustards and Sauces

Dessert

Pavlova with berries
Creme brulee
Chocolate mousse cups
Lemon cheesecake
Apple pie
Raspberry Pannacotta
Milk chocolate almond brownie
Mixed berry tart
Ice-cream station
Seasonal fruit

*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.