



NEW YEAR'S EVE 2021

Buffet Dinner

FRIDAY 31st DECEMBER
06.30 PM - 08.30 PM

ADULT - \$99
CHILDREN (14-17 YRS) - \$79
CHILDREN (7-13 YRS) - \$59
CHILDREN (3-6 YRS) - \$39



ABBAY BEACH RESORT
BUSSELTON

MENU

SALADS

TOSSED SALAD (GF & V)

GREEK SALAD (GF & VG)

POTATO AND EGG SALAD (GF & VG)

THAI VEGETABLE SALAD WITH VERMICELLI NOODLES (GF, VG)

CITRUS COUS COUS, BEETROOT AND PUMPKIN SALAD (VG)

PESTO AND PINE NUT PASTA SALAD (GF, VG)

COLD SELECTION

BLUE SWIMMER CRAB, AVOCADO, GINGER AND LIME SALSA WITH TORTILLA CHIPS

COOKED EXMOUTH KING PRAWNS WITH COCKTAIL SAUCE (GF)

NATURAL AND CHILLI LIME OYSTER PLATTER (GF)

SMOKED ATLANTIC SALMON WITH LEMON, CAPERS AND RED ONION (GF)

CHILLI GREEN LIPPED MUSSELS WITH FRESH CORIANDER (GF)

SELECTION OF COLD MEATS AND ANTIPASTO (GF)

ASIAN RICE PAPER ROLLS WITH A SOY, GINGER AND SESAME DRESSING (GF, VG)

BREADBASKET INCLUDING LOCAL RISE & CO BREADS AND GLUTEN FREE OPTIONS

THAI CAULIFLOWER BITES WITH A DILL CASHEW CREAM VEGAN GF

SELECTION OF DIPS AND CRUDITES VEGAN GF

HOT SELECTION

THAI SPICED MARINATED PORK RIBS (GF)

SALT AND PEPPER SQUID WITH TARTARE SAUCE

ROAST BEEF EYE FILLET WITH DIANE SAUCE (GF)

ROAST RUMP OF LAMB WITH FRIED SWEET POTATO AND ROSEMARY JUS (GF)

HERB CRUMBED LAMB CUTLETS WITH WARM POTATO, PEA AND MINT SALAD

CHILLI AND HONEY MARINATED DUCK BREAST ON STIR FRIED GLASS NOODLES AND BEANSPROUTS (GF)

TASMANIAN SALMON WITH BABY GREEN VEGETABLES AND HOLLANDAISE SAUCE (GF)

WILD MUSHROOM, SPINACH AND CASHEW LASAGNE (VG)

ROAST PUMPKIN, SPINACH AND PINE NUT ARANCINI (GF, VG)

RED LENTIL DAHL (GF, VG)

SCALLOP POTATOES WITH ONION, GARLIC AND THYME (GF & VG)

ABBAY'S OWN FRIED RICE (VG)

ROASTED VEGETABLE MEDLEY (GF & V)

CRUMBED POLENTA FINGERS WITH SWEET AND SOUR SAUCE (VG)

DESSERTS AND NIBBLIES

APPLE AND RHUBARB CRUMBLE WITH WHIPPED CREAM (VG)

ASSORTED ARRAY OF CHEESECAKES, GATEAUX, SLICES, ÉCLAIRS AND PROFITEROLES (SOME GF & VG)

FRESH SEASONAL FRUIT PLATTER

SELECTION OF LOCAL CHEESES SERVED WITH NUTS, DRIED FRUITS, BISCUITS AND DATE LOAF

FRESHLY BREWED TEA AND COFFEE BUFFET WITH CHOCOLATES

MERINGUES, WHIPPED COCONUT CREAM AND FRESH BERRIES (VG, GF)

CARAMEL SLICE (VG, GF)

PEPPERMINT SLICE (VG, GF)

BUTTERSCOTCH PUDDING

GF = GLUTEN FREE | VG = VEGETARIAN | V = VEGAN