

Welcoming
2026

New Year's Eve

BUFFET MENU

DEC. 31, 2025

FROM 6.30 PM
GLASS OF BUBBLES ON ARRIVAL

BAR

FROM 5 PM

PRICING

ADULTS 18+ \$ 125
CHILDREN (14-17) \$ 87
CHILDREN (7-13) \$ 66
CHILDREN (3-6) \$ 39
CHILDREN UNDER 2 FREE

PLEASE NOTE THAT OUR À LA CARTE MENU IS
NOT AVAILABLE



BREADBASKET INCLUDING LOCAL RISE & CO BREADS AND
GLUTEN FREE OPTIONS

COLD SELECTION

HOMEMADE NIGIRI (DF, GF)
HOMEMADE RAINBOW VEGGIE SUSHI ROLLS (DF, GF, VG)
COOKED EXMOUTH KING PRAWNS WITH COCKTAIL SAUCE (GF)
OYSTERS TWO WAYS - NATURAL AND KILPATRICK (DF, GF)
SMOKED ATLANTIC SALMON WITH LEMON, CAPERS & RED ONION (DF, GF)
TRADITIONAL CHILLI MUSSELS WITH HOMEMADE FRESH TOMATO SALSA AND
CORIANDER (DF, GF)
SELECTION OF COLD MEATS & ANTIPASTO (GF)
ASIAN RICE PAPER ROLLS WITH SOY, GINGER AND SESAME DRESSING (GF, VG, DF)
SMOKED DUCK

SALADS

WATERMELON & FETA SALAD WITH ORANGE, AND MINT. (V, GF)
ASSORTED TOMATOES AND BOCCONCINI SALAD WITH BASIL DRESSING. (V, GF)
QUINOA PUMPKIN KALE SALAD WITH BALSAMIC VINAIGRETTE (V, DF, GF)
NEW POTATO WITH DILL PICKLES, EGG AND MUSTARD MAYO (V, GF)
GRANNY SMITH APPLE SLAW WITH CELERY AND WALNUT (V, GF)
SEASONAL GARDEN SALAD WITH FRENCH DRESSING (V, DF, GF)
DECONSTRUCTED CAESAR SALAD
CLASSIC GREEK SALAD (V, GF)
POMEGRANATE MANDARIN SALAD WITH AVOCADO AND FETA (V, GF)

HOT SELECTION

FRIED SALT AND PEPPER SQUID WITH TARTARE SAUCE
PRAWN CUTLETS WITH LEMON AIOLI
LOCALLY CAUGHT FISH FILLETS WITH BABY GREEN VEGETABLES AND SOY SAUCE (DF,
GF)
ROAST BEEF SIRLOIN WITH HONEY ROASTED PARSNIP & PEPPERCORN SAUCE (GF)
ROAST RUMP OF LAMB WITH BUTTERNUT PUREE AND ROSEMARY JUS (GF)
ROAST CORN FED CHICKEN BREAST WITH LEEK, BACON, GARLIC CHEESE SAUCE
CHICKEN INVOLTINI STUFFED SUN-DRIED TOMATO & BRIE CHEESE WITH NAPOLITANA
SAUCE (GF)
CHICKEN WINGETTES AND DRUMETTES TWO WAYS - HONEY & GARLIC OR PERI-PERI
(DF)
BBQ MARINATED PORK RIBS (DF, GF)
CHAR SIU PORK SCOTCH FILLET WITH STIR FRIED ASIAN VEGETABLE (DF, GF)
CREAMY SPINACH RICOTTA LASAGNA
PUMPKIN & CHICKPEA CURRY (V, GF, DF, VG)
BLACK TRUFFLE PASTA WITH MUSHROOM (V)
CHILI AND HONEY MARINATED DUCK BREAST ON STIR FRIED GLASS NOODLES AND
BEANSPROUTS (GF, DF)
DUO OF SCALLOPED POTATOES WITH ONION, GARLIC & THYME (V, GF)
SWEET POTATO & ZUCCHINI GRATIN (V, GF)
ABBEYS OWN FRIED RICE (DF, GF)
ROASTED VEGETABLE MEDLEY (DF, GF)
HOMEMADE FALAFEL WITH TZATZIKI SAUCE (GF, V)

DESSERT

APPLE CRUMBLE WITH CHANTILLY CREAM (V)
FRESH LEMON MERINGUE TART (V)
BAKED CHOCOLATE PUDDING WITH KAHlua CHOCOLATE SAUCE (V)
BANANA AND BUTTERSCOTCH CRÈME BRULÉE (V, GF)
NEW YORK CHEESECAKE WITH BERRY COMPOTE (V)
ASSORTED ARRAY OF CHEESECAKES, GATEAUX, SLICES, ÉCLAIRS & PROFITEROLES (V)
FRESH SEASONAL FRUIT PLATTER (V, GF, DF)
SELECTION OF LOCAL CHEESES SERVED WITH NUTS, DRIED FRUITS, BISCUITS AND
DATE LOAF (V, GFO)

FRESHLY BREWED TEA AND COFFEE BUFFET WITH CHOCOLATES

Dear guest,

Welcome to Abbey Beach Resort for the 2025 festive season. We take this opportunity to acquaint you with the dining arrangements on offer during this period.

New Year's Eve

A buffet dinner will be available for guests seated in the Atrium Restaurant from 6.30pm. Liquor will be available for purchase - BYO is not permitted in the Atrium or on the Terrace. A complimentary glass of bubbles is provided on arrival. Reflections Restaurant will be open for meals until 4.00pm, after which time the kitchen will be closed and dinner service to run as NYE buffet only. Room Service will not be available on New Year's Eve. Bookings are essential in both locations as tables are limited.

New Year's Day

Reflections Restaurant will be open as normal. Room Service will not be available on New Year's Day. Recreational equipment and packaged items will still be available.

Payment & Terms and Conditions

A booking form will need to be completed & signed along with the below:

- A credit card is required to guarantee your booking; we will not accept tentative bookings.
- We do not accept split billing for this event.
- Cancellation after Thursday 25th December 2025 will incur a 100% cancellation fee. If cancelled prior to this date a full refund will be issued excluding any credit card surcharges.
- You may pay by EFT transfer; Payment must be received in full by Thursday, 25 December 2025. If payment is not received by this date, your reservation may be cancelled without notice.
- If you do not wish to pay by EFT, your credit card will be charged in full on Thursday, 25 December 2025. If the credit card is declined, your reservation may be cancelled without notice.
- Guests who are accommodated in-house, may charge their reservation to their room accounts, if valid credit card details have been provided and the charges will be processed full upon arrival. However, cancellation the above cancellation policy is applied.
- When payment is received in full a payment receipt will be emailed to you. If you require a tax invoice, please inform us and a tax invoice will be issued.
- BYO is not permitted, the Atrium Restaurant, Reflections Restaurant and function areas are fully licensed premises. Patrons are not permitted to bring liquor for consumption into the licensed venues, on these occasions.
- We urge guests who are wishing to dine with us to make reservations as soon as possible to avoid disappointment. For further information, please contact our functions department and our friendly staff will be delighted to answer any questions. We look forward to welcoming you to the resort over the festive season.

Thank you,
Management & Staff
Abbey Beach Resort

