

**CELEBRATE AT MATILDA BAY RESTAURANT + BAR - \$195 PER PERSON**

**WEDNESDAY 31 DECEMBER 2008, 8PM - 1AM**

**Including tap beer, premium bottled beers, spirits, a selection of summer cocktails,  
Yarra Burn Sparkling and bottled wines of the Pepperilly Estate range.  
Live Band Ruby Tuesday!!**

## )) Menu

### COLD COCKTAIL FOOD

Freshly shucked oyster display  
Assorted Nori Rolls  
Tuna tartare, avocado, red onion, black & white sesame seeds en croûte  
Ceviche scallops, caramelised pineapple  
Chermola chicken & peanut noodle box  
Shredded pork belly with apple relish  
Sweet corn rosti, gravlax salmon, crème fraîche  
Breads with an assortment of dips

### BOWL FOOD

Lamb kofta with tzatziki & raisin cous cous  
Salt & pepper squid, saffron aioli  
House made gnocchi  
with black olive aribiatta sauce  
Seafood paella—assortment of fresh local  
seafood, lemon herb oil

### HOT COCKTAIL FOOD

Squid dumplings with a light curry sauce  
Tomato & eggplant borek  
Confit duck crisps, plum sauce  
Wagyu croquette, peach & chilli salsa  
Cherry tomato & pesto tarte tatin  
Mini prawn & scallop crumble,  
preserved lemon & dill crust  
Black Angus beef satays, Indonesian peanut sauce  
Smoked salmon, capers & red onion pizza  
BBQ prawn skewers in a mango chilli broth

### DESSERTS

Chocolate fountain with an assortment of  
fruits & confectionery  
Key lime, lemon meringue pie  
Baked chocolate cheesecake  
Brandy snap wafer, coffee liqueur cream  
Pecan & maple tart  
Selection of local & imported cheeses

### COFFEE & TEA