

NEW YEAR'S EVE WATERSEDE

IGLOO FOOD MENU

COLD CANAPÉS

Cold smoked king trout
w/ sheeps milk yogurt

Aburi salmon oshizushi
w/ dashi cured salmon caviar

Big eye tuna tar tare w/ prosciutto,
sturgeon caviar, fresh wasabi

Vegetarian California roll
w/ special soy sauce (v)

HOT CANAPÉS

Wagyu sukiyaki w/ sweet
onion and watercress

Steamed rock oysters w/ shiso
infused ponzu

Japanese pumpkin arancini
w/ tonkatsu sauce (v)

YAKITORI SECTION

Pork belly yakimono/w ginger
and shallot sauce

BBQ bug tail w/ house
made yakitori sauce

Grilled eggplant w/ saikyo miso (v)

SUBSTANTIAL

Beef slider w/ rice vinegar
pickle and kewpie mayo

Panko crumbed sand whiting w/
Japanese style tartare

DESSERT

Matcha choux crème

Yuzu tart w/torched merengue

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IGLOO DRINKS MENU

Unlimited for 5.5 hours

7:00pm - 1am

CHAMPAGNE

Veuve Clicquot Brut

WHITE & ROSE

The Paper Nautilus Sauvignon Blanc,
2019, NZ

Heggies Vineyard Estate Reserve
Chardonnay, 2017, SA

Famille Perrin Reserve Cotes Du Rhone
Rose, 2018, France

RED

Brokenwood Shiraz, 2019, NSW

Dalrymple Pinot Noir, 2020, Tas

BEER

Lord Nelson Pale Ale, NSW

Peroni, Italy

Heineken, Holland

SOFT DRINKS

Soft drinks

Fruit juice

Sparkling water

Still water

COCKTAILS

Charged on a consumption basis