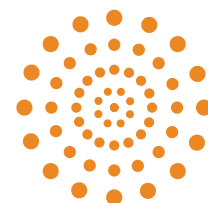


NEW YEAR

31 DECEMBER 2024



BAKER'S CORNER

Selection of artisan breads and rolls **V**

Sourdough **V**

Native dukkah *contains nuts*

Native herb olive oil **GF**

Australian cultured butter **GF**

ANTIPASTO | SUMMER SALADS | CHEESE

Pineapple, mango, heirloom tomato, Spanish onion, muntries, chilli caramel

Smoked chicken, mixed leaf, radish, cherry tomato, passionfruit aioli

Compressed watermelon, pickled onion, candy pecan, coconut flakes

New potato, egg, crispy bacon, gherkins, red onion and chorizo **DF**

Fusilli pasta salad with artichokes, olives, sundried tomato, bush spinach, sunrise lime oil

Edamame beans, quinoa, avocado, heirloom tomatoes, kale, golden beetroot **GF**

Classic Caesar salad Station with herb roasted chicken tenders, parmesan cheese, anchovies, steamed egg, crispy bacon and dressing

Antipasto, Charcuterie, Dip station

Selection of Australian cheeses, grissini, truffled native honey, lavosh

INTERACTIVE CHEF STATION

Star Anise-Honey glazed Ham on the bone **GF DF**

Salmon with crispy caper, lemon aspen beurre-blanc **GF**

SA Saltbush dusted Lamb cutlets with mint sauce **GF**

SA grain fed Angus Beef rib steak quandong jus **GF DF**

Choose your own Wok market

Vegetables, noodles, tofu, scallop **V**

SEAFOOD OPTIONS

Queensland Moreton Bay Bugs **GF DF**

East Coast Spanner crabs **GF DF**

Spencer Gulf, SA Wild King Prawns **GF DF**

Marinated green mussels with Muntrie and pineapple salsa

Smoked Tasmanian salmon **GF DF**

Coffin Bay SA Oysters natural **GF DF**

Traditional condiments

Cocktail sauce, sunrise lime mignonette, tartare, fresh lemon

BUFFET SELECTIONS

Chilled Watermelon native mint Gazpacho **DF V**

Apple cider Pork belly, karkalla, baby apples **GF DF**

Bush tomato chilli Prawns preserved lemon **GF DF**

Butter milk chicken caramelised pineapple desert lime salsa **GF**

Native peppered moussaka, charred eggplant, smoked capsicum, warrigal greens pomegranate molasses **GF V**

Steamed summer greens tossed in evo oil **GF Vv DF**

Native blackened Kipfler potato **GF DF**

DESSERT STATION

Churros

Lemon meringue tarts **V**

Traditional Log **V**

Portuguese tart

Mini Mousse cakes

French canelé

GLUTEN FREE

Classic Crème brulee **V**

Assorted macarons **V**

Opera cake

Orange almond cake

Mini pavlovas

VEGAN

Dark chocolate cake

Lemon raw cake

Desert lime panna cotta

Coconut rice pudding

Chocolate fountain with condiments

Allergen Statement: Whilst we take great care in controlling allergens where possible, Voyages and its suppliers utilise equipment and facilities that may come into contact with various allergens. As a result, we are not able to guarantee the complete absence of allergens in the food and beverages we provide. For further information, please ask your friendly service attendant.

ULURU | AYERS ROCK RESORT