

# BLUE MOON GRILL'S

## 2016 NEW YEARS EVE EXTRAVAGANZA

Multi Award Winning **Blue Moon Grill** has prepared for your enjoyment a feast for the senses. To see out the old year 2016 & receive the New Year 2017.

**\$125.00 per person includes welcome glass of premium Australian champagne, And our fabulous four course menu below – all inclusive.**

**Unlimited house wines, beer, champagne. From 630pm till 12am**

**\$90.00 for (Food Only) package or (Kids) \$70.00 (Children) under 12 \$25.00**

**Course One** "Trio of Dips – "The ultimate Aussie starter" with our house made premium **Wild Rocket & Macadamia Nut Pesto**, creamy **Oven Baked Sweet Pumpkin Dipper** & vibrant **Roasted Beetroot & Balkan styled Natural Yoghurt Pot** all served with "Chef Josh's" marvelous creation – hand made **Chorizo, Sundried Tomato & Double Brie Baked Bread Loaf**.

**Course Two** "Ocean Fresh - Hot and cold seafood plate" – Direct from rich azure blue of the South Pacific Ocean – Ice cold "**Oysters Natural**" with our famous Blue Moon Grill Seafood dressing Plus – The Polynesian Empress Styled – Light and crispy, **Sesame seeded Yellow Fin Tuna Goujons** Plus – from the far reaches of the south western coast of Van Diemen's land we have **Virgin Huon Valley Salmon Carpaccio** with aromatic **Tahitian Lime juice** and **jalapeño chilli** & splashed with tiny droplets of **Golden, Toasted, Turkish Sesame Oil** – Finally our "curtain call" of lightly fried **Salted Gulf Calamari** with Szechuan pepper & lime emulsion

**Course Three** Your choice of either our lip quivering "blue steel" grilled fillet of **Ocean Fresh Barramundi** with "rainbow sparkle" mixed Barbary coast, **Wild Tiger Pawn & Atherton Tableland Avocado Salad** with kipfler potato and farm fresh watercress sprouts or **Cape Byron Fillet Mignon**, prime Australian beef cuts wrapped in deep-**southern style bacon** rashes with Confit of baby, **lowland Carrots**, seeded mustard mash with classic port wine jus & **Goldsborough Valley duck pate** or the ultimate oven baked **Crispy Skinned Corn fed Chicken Breast** with **Mission Beach Mango** wedges **Atherton Avocado & Ruby Blazed Baby Beetroot** escorted by **Aromatic Heirloom Tomatoes** and a rich & creamy **Mango Hollandaise**.

**Course Four** Alternate drop of our famous **Mini Pavlova Duo** with **Mission Beach Mango & Port Douglas Passionfruit**, or extra special New Years Eve "**Mocha Pannacotta**" or Chilli rum & raisin balls.

Bookings are essential. Call us on 4057 8957.

**Please!!!** Numbers are **extremely limited** so book now or you risk missing out!

