

# BLUE MOON GRILL'S

## 2017 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 2017 & receive the New Year 2018.

**\$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** "The Greek Adonis" – Individually crafted **goats cheese**, ruby red **tomato** and **melon** consommé with **prosciutto** – accompanied by shared **polenta crisps** and oven roasted **tomato relish.**"

**Course Two** "Neptune's - Ocean Fresh - Chilled seafood plater" – Direct from rich azure blue of the South Pacific Ocean – Ice cold "Sword fish crudo & Fennel rolls" with our famous Blue Moon Grill **blood orange** vinaigrette and aromatic **denniboompies**. Japanese Empress Styled – **Gulf prawn** lettuce cups with roasted **bell peppers** and **lemon pepper aioli**. Plus – from the far reaches of the south western coast of Van Diemen's land we have **Virgin Hot Smoked Salmon rillettes** with aromatic **Flinders roses** and tableland **dill en crouete**. Finally our "curtain call" of premium **Tasmanian Oysters** with **lemon ponzu** and **wasabi avocado**.

**Course Three** Your choice of either our lip quivering "blue steel" grilled fillet of **Ocean Fresh Crispy Skinned Barramundi** with "rainbow sparkle" braised mixed Barbary coaster **Calamari & Atherton Tableland Tomato**, **Spanish Chorizo** OR Twice cooked **Pork Belly** with Country style **Burnt Apple** puree, Emerald Valley **Broccolini**, "Burra Boy" **Potato Bake** and **Apple Cider Jus** OR BBqed Prime Australian **Eye fillet** Beef steak served with soft **Polenta**, King Julian **Wild Mushroom Ragout** and generational Barca **Pancetta**

**Course Four** Alternate drop of our famous Bowen **Mango Mille Feuille** with **Hazelnut Praline Mascarpone** Cheese & **Saffron Caramel** OR **White Chocolate Pannacotta** with macerated lowland **Cherries**, **Raspberry Sorbet** & direct from the Earth Worm capitol of the world "Jaffa Soil".

Bookings are essential. Call us on 4057 8957.

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

