

QUAY

New Year's Eve 2024 Green Room - Sample Menu

Canapés

King prawn toast

Crumpets, crème fraîche, golden trout roe

Slow cooked pork pie, black garlic

Goat's curd, lemon jam, cannoli

Raw Abrolhos Island scallops

Black Lip abalone

seaweed, aged vinegar, virgin soy

Sea cucumber crackling

katsubushi cream, Murray cod roe

green almonds, white blooms

Native marron

sea urchin, koshihikari rice

marigold broth

Roasted fillet of Wagyu beef

mushroom and black garlic purée

truffle and potato emulsion

Frozen almond nougat, apricot ice cream

Petit fours

Executive Chef Peter Gilmore

Head Chefs Troy Crisante and Tim Mifsud



Wishing you a Happy New Year from all of us at Quay.