

NYE 08

NEW YEAR'S EVE DINNER 2008

Welcome 2009 with family and friends in style at Windows on the Bay this New Years Eve. Enjoy a sensational 3 course dinner at this beachfront restaurant.

Wednesday 31st December 2008, bookings from 7:30pm

Includes: Tapas & glass of sparkling wine, 3 courses + sides.

Pricing: Adults \$95.00, Children (ages 4-12) \$47.50, 3 & under free.

Address: Peter Scullin Reserve, 333 Beach Road, Mordialloc 3195

NYE Dinner Menu

On Arrival - A glass of sparkling wine and Chef's selection of tapas

Entrée

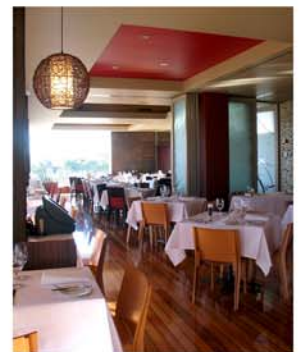
- ½ doz. chilled oysters with limoncello sorbet
- Beef & pork skinless sausages - Balkan style, with white onion
- Grilled Hokkaido scallops on a fine garlic potato puree with truffle oil
- Crispy salt & pepper calamari with an apple, mint & cucumber salad
- Tempura prawns with mandarin salad and sesame plum dipping sauce

Main

- Wild barramundi atop Asian vegetables in oyster sauce with sweet chili dressing
 - M.S.A prime cut porterhouse (280g) with truffle mash and field mushrooms
 - Grilled Port Lincoln prawns with Thai seafood curry and jasmine rice
 - Veal saltimbocca over green pea & saffron risotto
 - Risotto of Moreton Bay Bugs, fennel seed, mascarpone and lemon infused oil
 - Vegetarian options available on request - Please see your waiter for details
- All mains served with chef's selection of salad and sides

Dessert

- Grand Marnier baked cheese cake with raspberry coulis
- Apricot, almond and pistachio in shortbread crust served with pecan ice cream
- Hot chocolate molten pudding with vanilla ice cream and rich chocolate sauce



WINDOWS ON THE BAY
GRILL & BAR

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windowsonthebay.net.au