

ALL OCCASION
CRUISES

NEW YEARS EVE

LUXURY SUPERYACHT EXPERIENCE



WELCOME IN 2025

P: (02) 9809 5499

W: WWW.AOCRUISES.COM.AU

MENU

COURSE ONE | CANAPES ON ARRIVAL

SYDNEY ROCK OYSTERS WITH CHAMPAGNE VINAIGRETTE AND PEARLS OF THE SEA

5 SPICE DUCK PANCAKES WITH CUCUMBER SHALLOTS AND HOISIN SAUCE
PECORINO AND HERB CRUSTED LAMB CUTLETS DRIZZLED WITH MINT
CHIMICHURRI

SEARED HARVEY BAY SCALLOP VERMICELLI SALAD WITH GINGER, CHILLI AND LIME DRESSING

ROAST PUMPKIN, BOCCONCINI AND BABY SPINACH ARANCINI
PETITE SHORT CRUST TARTS, CONFIT TOMATO, ROAST RED PEPPER, GOATS CHEESE AND CARAMELISED ONION

COURSE TWO | FROM THE BUFFET

CHARDONNAY AND THYME CHICKEN

RIB EYE FILLET WITH FIELD MUSHROOMS, CONFIT TOMATO AND RED WINE JUS
WITH ROASTED CHAT POTATOES

BAKED TASMANIAN SALMON FILLETS TOPPED WITH BABY SPINACH, DILL AND CAPERS

TIGER PRAWN PLATTER WITH HERB AND LEMON AIOLI

BALMAIN BUGS GRILLED WITH GARLIC LEMON

DILL, RED ONION, AND CAPER BERRY POTATO SALAD

CAPRESE SALAD OF TOMATOES, BOCCONCINI AND FRESH BASIL

SALAD OF MIXED GREENS WITH CHERRY TOMATOES, CUCUMBERS, SPANISH ONIONS, OLIVES AND HERBED VINAIGRETTE

A SELECTION OF BOUTIQUE ROLLS WITH BUTTER PORTIONS

COURSE 3 | DESSERT BUFFET

CHEF SELECTION OF HOUSE DESSERTS

FRESH SEASONAL FRUIT PLATTERS

COURSE 4 | TO FINISH

ASSORTED AUSTRALIAN CHEESE BOARD WITH LAVOSH AND DRIED FRUITS





BEVERAGE PACKAGE

SOFT DRINKS

PEPSI, PEPSI MAX, LEMONADE, ORANGE JUICE, SODA WATER &
TONIC WATER

CHAMPAGNE

MOET CHANDON NV SPARKLING
VEUVE CLICQUOT

WHITE WINE

CAPE MENTELLE SAUVIGNON BLANC
OYSTER BAY CHARDONNAY

RED WINE

ST HUGO CABERNET SAUVIGNON
ST HUGO SHIRAZ

BEER

CORONA, ASAHI + CASCADE PREMIUM LIGHT

Menu & Beverages may be subject to seasonal change

RETAIL: \$1,700PP

SPECIAL OFFER: \$1,550PP

LIMITED TICKETS AVAILABLE



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