

MERCURE

HOTEL

MELBOURNE DONCASTER

NEW YEAR'S EVE

4 COURSE SET MENU

ON ARRIVAL

Pan-seared Tasmanian scallops, finger lime
butter sauce, salmon roe and herb

ENTRÉE

Burrata, fire-roasted heirloom tomato, crisp
basil, and balsamic glaze

MAIN

Pan-seared ocean trout fillet, twice-cooked
potato, cauliflower purée, caviar butter sauce

OR

Char-grilled angus beef tenderloin, slow-baked
fondant potato, braised leek and baby
vegetables, green peppercorn jus

DESSERT

Belgium chocolate brownie tart, dark chocolate
ice cream, and rich chocolate garnish

OR

Vanilla bean panna cotta, passionfruit, and
almond biscotti