



VOYAGES
SAILS IN THE DESERT
HOTEL

Winkiku Restaurant

New Years Eve Buffet Dinner 2011 \$113 per person

Children 12 years and under eat free with a paying adult

SELECTION OF COLD CUTS

Smoked roast beef, karri smoked ham
Coppa Schinken speck on rockmelon,
NY style pastrami, Lima bean and pimento pate
Chicken terrine with pistachios and apricot chutney,

SELECTION OF COLD SEAFOOD

Cooked tiger prawns
Freshly shucked Oysters
Fresh ocean trout sashimi with wasabi
Individual avocado seafood cocktails
Smoked tequila salmon and Cured Barramundi with Spanish onions, coriander and baby caper salsa
Halve shell scallops with raisin chutney
Cooked crabs

Market style salad bar with a wide selection of garden vegetables and greens Carrots, tomatoes, radish, cucumber, capsicum, rocquette, baby leaf Cos lettuce, witlof, and radicchio

Salad nicoise
Caesar salad
Salad German Potato
Assorted dressings: Italian, French and Balsamic Desserts

CARVERY

Prime Rib of Beef

SELECTION OF HOT DISHES

Grilled Barramundi fillets with caper butter sauce
Roasted Breast of Chicken with peppered pineapple glaze
Pasta Penne served with broccolini tossed in a cream sauce and shaved parmesan
Lamb cutlets with a red wine au jus
Pork medallions with eggplant in a marjoram bell pepper sauce
Rice Pilaff
Roasted pumpkin, carrots and new potatoes
Broccoli and cauliflower gratin

DESSERT

Selection of cakes and pastries, and mousse
Seasonal fruit Platter

Assorted Australian cheeses with walnut bread and crackers

At Voyages Ayers Rock Resort we strive to use the best Australian produce and products. Due to seasonal availability and our remote location we may need to substitute Australian products with imported goods.

