



New Years Eve 2009



Sugaroom will be offering a special 4 course menu and a glass of Australian Sparkling on arrival to welcome in the New Year. The menu and wines will be available at a later date. We will be having 2 seatings at the following times for the following prices;

5pm - 8pm Seating - \$80 per person

9pm - Late Seating - \$100 per person

For menu information and availability:

Ph: (02) 9571 5055

Fax: (02) 9571 4855

Email – sugaroom@thesugargroup.com.au
Bookings recommended

No BYO allowed
5% Service charge applies
Please inform us of any food allergies
A full vegetarian menu is available on request



New Years Eve Sample Menu

(The following menu is from our 2008 dinner and can be used as a guide)

\$80 per person 5pm seating

\$100 per person 9pm seating

Amuse bouche

Vicchysoisse with crab and chive

Entree

Pressed terrine of duck with prunes and armanagac

or

Ocean trout carpaccio with champagne butter sauce

or

Hazelnut crusted goat's cheese with roasted figs

Main

Beef fillet medallions with bordelaise sauce and jabron potatoes

or

Barramundi with baby leeks, peas and tarragon

or

Ricotta gnocchi with roasted tomato dressing, asparagus and pecorino

Pre dessert

Elderflower jellies with blackberry granita

Dessert

Chocolate marquis with pistachio ice cream and crème anglaise

or

Marsala sabayon glazed peaches with raspberry sorbet

or

Selection of international cheeses with lavosh

