



A LUXURIOUS 7-COURSE CELEBRATION

# NEW YEARS EVE DEGUSTATION 2025

6:00 PM - 9:30 PM | 31<sup>ST</sup> DECEMBER 2025

CANAPÉS & CHAMPAGNE ON THE FRONT LAWN

LIVE MUSIC BY **WHITE CLOVER**

7-COURSE PREMIUM DEGUSTATION

**\$175 PER PERSON**

INCLUDES HALF HOUR STANDARD BEVERAGES

PEPPERS  
— CHAMPAGNE —

HICKORY'S  
— RESTAURANT —



# NEW YEARS EVE MENU

## ON FRONT LAWN CHEF'S SELECTION OF CANAPÉS

Salmon Tartare  
Scallop Ceviche  
Caprese en Croute  
Lobster Rice Paper Rolls

## IN RESTAURANT

### 1<sup>ST</sup> COURSE

Amuse Bouche  
Beef Tartare, Sourdough Croute, Fresh Horseradish

### 2<sup>ND</sup> COURSE

Asparagus & Baby Leek Terrine  
Lightly poached with Black Truffle, Whipped Goat's Curd &  
Candied Walnuts

PEPPERS  
— CHAMPAGNE —

HICKORY'S  
— RESTAURANT —



# NEW YEARS EVE MENU

## 3<sup>RD</sup> COURSE

Roast Moreton Bay Bug Tail  
Prosciutto Crumble, Yuzu Gel, Shell Bisque & Basil Oil

## 4<sup>TH</sup> COURSE

Seared Venison Loin  
Wrapped in Bresaola, Noisette Potato, Honey Carrots & Port Jus

## 5<sup>TH</sup> COURSE - PALETTE CLEANSER

Raspberry Sorbet, Dried Raspberry, Fresh Raspberry &  
Raspberry Gel

## 6<sup>TH</sup> COURSE - DESSERT

Cherry Bomb'e  
Black & Maraschino Cherries, Dark Chocolate Parfait,  
White Chocolate Anglaise



LIMITED SEATS AVAILABLE

# BOOK YOUR NEW YEAR'S CELEBRATION EXPERIENCE NOW

LINK IN BIO

PEPPERS  
RESTAURANT & BAR

HICKORY'S  
RESTAURANT

