sample menu – items subject to availability

PALETTE

NEW YEARS EVE

THURS 31 DEC 2026

Gold Coast Prawn(A) Boudin
Okonomiyaki, katsuobushi, sweet brioche

Pixel Bakehouse Bread, Butter

Bluefin Tuna (A) caught by Kin
Wasabi, tuna marrow noodle, pickled perilla seeds,
roasted sesame oil

Australian Bay Lobster (A) Farmed by James Dalton
Tomato, Geraldton wax, fish sauce, Cherry tomato kimchi

Stanbroke Sanchoku Wagyu
Snails, Potato, Garlic Butter, Oyster Mushroom

White Chocolate Bubble
White chocolate and vanilla mousse,
crack base, liquid chocolate centre
Croissant ice cream

Beverage Package
Mumm Tasmania Brut Prestige
Chateau Maris Benjamin Darnault Picpoul de Pinet
MMAD Chenin Blanc
Oliver's Taranga Mencia Rose
Lark Hill Sangiovese
Kay Brothers Basket Press Shiraz
Beers, Soft Drinks, Fruit Juice

Gluten free (GF) Gluten free option (GFO) Vegetarian (V) Vegan (VG) Dairy free (DF)
Seafood Origin Label - (A) Australian, (I) Imported, (M) Mixed
Please notify us if you have any allergies or dietary requirement