

*Patina*  
AT CUSTOMS HOUSE

# *New Year's Eve*

**CUSTOMS HOUSE BRISBANE**  
THURSDAY 31ST DECEMBER

Join us on the terrace overlooking the river for an evening of fine food, celebrations and Louis Roederer Champagne. The beautifully restored Customs House is a unique Brisbane heritage icon on the river in the CBD. Guests can be assured of excellent food, fantastic river views and friendly professional service.

Join us at 8pm for a glass of Louis Roederer Champagne or a cocktail before we indulge in a five course dinner and celebrate the new year!



**\$240 PER PERSON**

Five course dinner with our deluxe beverages

8-12 midnight

Louis Roederer Champagne

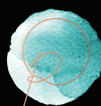
Craggy Range & Henschke Wines

Tanqueray + Tonic on arrival



Book online at [www.customshouse.com.au](http://www.customshouse.com.au)

Pre payment is required.





## New Year's Eve Dinner

Thursday 31<sup>st</sup> December 2020

Goats Cheese Tart | Fig | Beetroot Relish

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Yellow Fin Tuna | Capers | Sumac | Crème Fraiche | Avocado | Croutons

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Mushroom Tarte Tatin | Onion Caramel | Truffle | Soft Herbs | Crème Fraiche

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Coral Coast Barramundi | Shiitake | Pickled Cucumber | Miso | Sesame | Cultured Cream

or

Aged Duck Breast | Caramelised Baby Fennel | Potato | Orange | Tarragon |  
Candied Fennel

or

Southern Downs Eye Fillet | Truffle Potato | Miso Glazed Leek | Mustard Jus

or

House Made Gnocchi | Zucchini Flower | Tomato | Basil | Roasted Ricotta

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Crème Brûlée | Almond Biscotti | Yuzu | Berries

or

Chocolate Raspberry Tart | Chocolate Cream | Soil | Raspberry Sorbet

or

Individual Cheese Plate

Woodside Jersey Brie | *Adelaide Hills Australia*  
West Country Farmhouse Cave Aged Cheddar | *Dorset England*

### 4 Hour Beverage Package

Louis Roederer Champagne NV  
Rameau d'or Provence Rosé  
Craggy Range Sauvignon Blanc  
Craggy Range M3 Chardonnay  
Henschke Five Shillings Shiraz Mataro  
Stone & Wood Pacific Ale  
Asahi Super Dry, Asahi Soukai 3.5, Cascade Light  
Tanqueray + Tonic