



THE FIREPLACE NEW YEARS EVE DINNER

31st December 2024

Indulge in the pinnacle of fine dining this New Years Eve on the Gold Coast with an all-inclusive Fireplace Dinner experience.

CANAPES

Oysters with bloody shiraz gin pearls (gf)
Pumpkin and ricotta with cucumber (gf)
Pulled beef crème fraiche brioche

SECOND COURSE

Citrus cured Kingfish,
chardonnay vinegar, beetroot tuile, pickled heirloom carrots
(gf)

THIRD COURSE

Skull Island Tiger prawns crostini
sapphire, smoked eggplant, pickled fennel and charred figs

INTERMEZZO

MAINS

Beef tenderloin and Saltbush crust lamb rump
fondant potato, sugar snap peas, baby melon radish, lemon
myrtle jus

DESSERT

Milk chocolate cremeux
almond and chocolate soil, salted caramel coffee sauce,
Frangelico foam

BEVERAGES

CANAPES

Taittinger Brut Reserve
Champagne, France

SECOND COURSE

Rameau d'Or Cotes de Provence Rose
Provence, France

THIRD COURSE

Craggy Range 'Te Muna Road'
Sauvignon Blanc
Martinborough, New Zealand

MAINS

Jacobs Creek 'St Hugo' Cabernet
Sauvignon
Coonawarra, South Australia

DESSERT

Jaffa espresso martini served table side

Important Allergen Statement:
The inclusion or omission of dietary
indicators does not guarantee the absence
of all allergens. Please consult with waitstaff
regarding your dietary requirements.



INTERCONTINENTAL®
SANCTUARY COVE RESORT