

# The Cliffhanger ...

## New Year's Eve 2009



### Entree:

Oysters – ½ Dozen Natural OR ½ Dozen Mascarpone & Salmon Caviar  
Crispy skin duck with blood orange sauce and citrus salad  
Pan seared Scallops marinated in Italian herbs and garlic  
Prosciutto & Strawberry salad with a mild blue cheese dressing

### Main:

Eye fillet steak and Scampi served with a light mushroom sauce  
Grilled Lobster Thermidor  
Crispy skin chicken breast with Lemon Thyme butter, served on top of  
fresh green vegetables  
Tasmanian Salmon with beurre blanc sauce and potato fondants

### Dessert:

White choc Panacotta and raspberry sauce  
Baked ricotta cheese cake  
Black Forest Trifle with ice cream  
Aussie Mess – Fluffy meringue, fresh fruit & cream

**Fresh Seafood Platter for Two – Must be pre-ordered - \$120.00**

\$95.00 per head including one glass of Champagne OR one Beer at MIDNIGHT & Entertainment  
on the evening from 7.30pm – 12.30am

All other Beverages are additional

Bookings are essential – please phone us on (02) 4267 1096 or email [info@thecliffhanger.com.au](mailto:info@thecliffhanger.com.au)  
to secure your seats