



THE FIREPLACE NEW YEARS EVE DINNER

31st December 2025

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 flying fish roe and mignonette
Wood-roasted pear with sweet potato and horseradish cream
Beef bresaola with grilled betel leaf and watermelon

FIRST COURSE

Fremantle Octopus carpaccio
Octopus carpaccio with taramasalata, chili crisp, compressed apple, sorrel, buttermilk dressing

SECOND COURSE

Muscovy Duck
Wood-roasted duck with celeriac miso cream, charred green cabbage and duck sauce

INTERMEZZO

MAINS

Beef Wellington
Grass fed Beef tenderloin wrapped in puffed pastry, portobello mushrooms, potato gratin, heirloom carrots, butter beans and Foie gras jus

DESSERT

Mango and Macadamia Mousse with white chocolate and Coconut
Fresh mango, mango gel, coconut marshmallow, coconut sorbet, white chocolate crumb

BEVERAGES

CANAPES

G.H. Mumm Grand Cordon
Champagne, France

FIRST COURSE

Amelia Park, Chardonnay
Margaret River, Western Australia

SECOND COURSE

Dog Point, Pinot Noir
Fairhall, New Zealand

MAINS

Langmeil 'Valley Floor', Shiraz
Barossa Valley, South Australia

DESSERT

De Bortoli 'Noble One' Botrytis
Semillon,
Riverina, Victoria

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