

CAFE SYDNEY

NEW YEAR'S EVE 2023



Make it an unforgettable New Year's Eve, celebrate with breathtaking views of the iconic Sydney Harbour and illustrious midnight fireworks.

Our brilliant Executive chef - Sarahjane Brown and her team have crafted a spectacular menu, showcasing some of Australia's most exquisite produce of summer. Paired with each dish, a selection of show stopping wines from our Award-Winning wine list to ensure the celebration continues with every glass.



For the ultimate exclusive experience, our beautifully designed Private Dining Room is available. Enjoy your very own section of the terrace to welcome the new year, Champagne in hand, with one of the best views Sydney has to offer.

Private Dining Room - Maximum capacity 16 guests for seated dinner or 45 guests cocktail event. Minimum spend applies.

A world-class six-course menu paired with premium Australian wine.
Vegetarian/plant-based menu, available on request. Sample menu below.
Tickets are \$1,320 (inclusive of GST and Sunday surcharge)

To book your NYE event of the year, contact functions@cafesydney.com

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ARRIVAL COCKTAIL

CANAPES

Salmon roe and crème fraiche tart

Spanner crab, brown butter emulsion, elderflower gel, nori crisp

Duck liver cherry parfait

2014 Perrier-Jouët 'Belle Epoque' - Epernay, Champagne, France

ENTREE

WA Marron tail, yuzu, spiced capsicum puree, bisque

2017 Tyrrell's 'Vat 1' Semillon - Hunter Valley, NSW (magnum)

Dry aged duck, foie gras, peach, burnt cream

2018 Tapanappa 'Definitus' Pinot Noir - Adelaide Hills, SA (magnum)

MAIN

Coral Trout, caviar, seaweed crackling, garlic scape, kombu oil, lemongrass foam

2018 Hoddle Creek 'Syberia' Chardonnay - Yarra Valley, Vic

MBg+ Wagyu sirloin, crisp potato, truffle hollandaise, sea herbs

2022 Jasper Hill 'Georgia's Paddock' Shiraz - Heathcote, Vic (magnum)

Served with red velvet, maple champagne vinaigrette

DESSERT & CHEESE

White mould cheese, cherry, red currant, miso caramel

2012 St Hugo Cabernet Sauvignon - Coonawarra, SA (magnum)

Chocolate, caramel, coffee

2002 Stanton & Killeen Vintage Port - Rutherglen, Vic (magnum)

Apricot peach delice, passionfruit sorbet

2021 Handorf Hill 'Green Angel' Late Harvest Gruner Veltliner - Adelaide Hills, SA

COFFEE | TEA | PETIT FOURS

Antipodes sparkling & still mineral water

MIDNIGHT

NV Perrier-Jouët 'Grand Brut' - Epernay, Champagne, France

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