



# the Beach House at Bayside



**Janet and Keith Hillam invite you  
to join The Beach House at Bayside's  
traditional New Year's Eve Long Table Dinner 2009**

**31 December 2009 – 8pm**

**Entrée buffet of:**

*Platters of:*

Western Australian King prawns with traditional cocktail sauce

Shucked natural oysters with gin and tonic jelly

Smoked salmon with capers and horseradish cream

**Cold Main Course buffet of:**

Moist roasted turkey with home made stuffing and  
accompanied by cranberry sauce

Roasted pork direct from the bone, accompanied by a selection of mustards  
and homemade apple sauce

Roasted aged beef

Local shellfish served simply barbequed with garlic and butter

Delicious selection of salads including:

Prosciutto pear and rocket with blue cheese

Greek style salad of vine ripened tomatoes and local fetta

Hot creamy potatoe salad

**Dessert buffet consisting of:**

A selection of luscious berries

Miniature home-made trifles

Profiteroles with cream and chocolate ganache sauce

Platters of local cheeses, nuts and dried fruits

Local Ravenshill double cream

Freshly brewed coffee and selection of teas

**Beverages**

Above served with beer, sparkling, and local red and white wines and soft drinks  
from 8pm until 00.30am

**\$115.00 per person**

**Advanced notice of your attendance would be greatly appreciated  
[luxury@thebeachhouseatbayside.com.au](mailto:luxury@thebeachhouseatbayside.com.au) or phone +61 8 9844 8844**

**We look forward to welcoming in 2010 with you.**

