



NYE

2017

@ Rocks Teppanyaki

NYE WESTERN ROCK

\$199.00

PERFECT FOR NYE INCLUDING A 2.5 HOUR BEVERAGE PACKAGE
WITH A GLASS OF MOET CHANDON NV ON ARRIVAL

FLAMING NUMBER ONE SPECIAL

crab salad with avocado wrapped in Hiramasa kingfish and flamed on the teppan with our secret sauce

AMUSE BOUCHE

little morsels to tantalise your taste buds

CAULIFLOWER SOUP

full bodied demitasse of soup made in house from roasted cauliflower blended by hand with a selection of cheeses, fresh vegetable stock and cream

SUMMER SEAFOOD SELECTION

U6 tiger prawn, slice of salmon and Hokkaido scallop cooked to perfection

CITRUS SAKE SORBET

to cleanse the palate

WESTERN ROCK LOBSTER

broiled and seasoned to your liking, accompanied by a selection of grilled asparagus and baby spinach

GARLIC OR STEAMED RICE

RED AND WHITE MISO SOUP

CRÊPE SUZETTE

teppanyaki-style, freshly made Sapporo beer crêpe, flambéed with Grand Marnier, glazed with orange caramel sauce, with French vanilla gelato

NYE BEVERAGES

Glass of MOET CHANDON NV on Arrival
NV THE DUCHESS CUVÉE
Hunter Valley, NSW

2017 PETER LEHMANN PINOT GRIGIO
Barossa Valley, SA

2016 INGRAM ROAD PINOT NOIR
Yarra Valley, VIC

Beers: Kirin and Asahi

CC FEE 1% PRICE INCLUDES SURCHARGES

THE ROCKS TEPPANYAKI FOLLOWS NSW RSA LEGISLATION. IF YOU ARE INTOXICATED, VIOLENT, QUARRELSOME OR DISORDERLY, BY LAW WE MUST ASK YOU TO LEAVE THE VENUE AND VICINITY IMMEDIATELY (50 METRES) AND NOT RE-ENTER OR REMAIN IN THE VICINITY FOR 6 HOURS.