

Christmas Menu





CHRISTMAS LUNCH-ON

OPTION #1

SELECTION OF FRESHLY BAKED BREADS
HONEY GLAZED HAM WITH APPLE SAUCE **GFO**CHARCUTERIE & CHEESE **GFO**CREAMY POTATO SALAD **GFO VG**SUN DRIED TOMATOES & SPINACH PESTO PASTA **VG**MINI PAVLOVAS WITH BERRY COMPOTE

OPTION #2

SELECTION OF FRESHLY BAKED BREADS
HONEY GLAZED HAM WITH APPLE SAUCE **GFO**TURKEY MEATBALLS WITH CRANBERRY JELLY
WATERMELON PROSCIUTTO & FETTA SKEWERS
MINI CHEESE BALLS (PECAN NUTS / SPRING ONIONS)
CREAMY POTATO SALAD **GFO VG**SUN DRIED TOMATOES & SPINACH PESTO PASTA **VG**MINI PAVLOVAS WITH BERRY COMPOTE

MINIMUM 20 GUESTS

OPTION #1 \$20 PER PERSON

OPTION #2 \$25 PER PERSON

ADD TEA, COFFEE, ICED WATER & JUICE \$5 PER PERSON

PACKED IN BIODEGRADABLE BOXES READY TO SERVE.

BIODEGRADABLE PLATES & NAPKINS ARE INCLUDED.



CHRISTMAS CANAPE PLATTERS CHERRY TOMATO, FRESH BASIL & FETA SKEWER GF VG

WATERMELON PROSCIUTTO & FETTA SKEWERS GF

MINI CHEESE BALLS (PECAN NUTS / SPRING ONIONS) VG

SMOKED SALMON, CREME FRAICHE WITH DILL BLINIS

ROAST PORK & CRANBERRY BRUSCHETTA

CRANBERRY, BRIE CHEESE, PROSCIUTTO CROSTINI WITH A BALSAMIC GLAZE

TURKEY MEATBALLS WITH CRANBERRY JELLY

PECAN NUT, BLUE CHEESE & ONION JAM CROSTINI

SCONES WITH CREAM AND JAM

MINI PAVLOVA WITH BERRY COMPOTE

MUDCAKE & STRAWBERRY SANTA

MINIMUM 20 PIECES PER PLATTER

ONE TYPE OF ITEM PER PLATTER

\$80 PER PLATTER OF 20 PIECES

PACKED IN BIODEGRADABLE BOXES READY TO SERVE.

BIODEGRADABLE PLATES & NAPKINS ARE INCLUDED.



CHRISTMAS BUFFET

MAINS

ROAST TURKEY WITH CRANBERRY SAUCE GFO
HONEY GLAZED HAM WITH APPLE SAUCE GFO
ROASTED LAMB SHOULDER WITH GARLIC, ROSEMARY & JUS GFO
ROASTED PORK BELLY WITH APPLE SAUCE GFO
BAKED BARRAMUNDI WITH BASIL, FENNEL, THYME, GARLIC, SHALLOTS, ORANGE & CHERRY TOMATO GFO
FRESH LOCAL PRAWNS WITH MUSTARD AOILI GF
FRESH LOCAL OYSTERS WITH LEMON GF

SIDES

CREAMY BAKED POTATO WITH CRISPY BACON & CHEESE GFO
ROASTED VEGETABLE MEDLEY VG GFO
PESTO PASTA WITH CHERRY TOMATOES & ROCKETS
ROASTED PUMPKIN, FETA & CHICKPEA SALAD VG GF
ROASTED BEETROOT WITH TOASTED WALNUT & GOAT CHEESE VG GF
SWEET POTATO, QUINOA, ROASTED ALMOND & RAISINS VG GF
GRILLED CHICKEN CAESAR SALAD, PARMESAN & GARLIC CROÛTONS
ROCKET, DIJON MUSTARD & BLUE CHEESE SALAD V
KIDNEY BEAN & SPANISH ONION SALAD VG GF
KALE, PINE NUT & PARMESAN SALAD V

DESSERTS

PAVLOVA WITH FRESH CREAM & BERRY COMPOTE VG
CHRISTMAS CAKE WITH CUSTART & CHERRIES VG
ASSORTMENT OF CAKES & TARTS VG GF0

MINIMUM 50 GUESTS

2 Mains | 3 Sides | 1 Dessert

\$50 PER PERSON

SERVICED EVENT.

EVERYTHING REQUIRED FOR SERVICE IS INCLUDED.

STAFFING COSTS NOT INCLUDED IN PRICE.



CHRISTMAS PLATED

STARTERS

SELECTION OF FRESHLY BAKED BREADS

FIRST

HUMPTY DOO BARRAMUNDI SASHIMI WITH WASABI MAYO, ORANGE, FRESH MINT & CORIANDER GF

LAMB ARANCINI WITH SPICY TOMATO RELISH & PARMESAN REGGIANO VGO

LEMON & PEPPER CALAMARI WITH MUSTARD AOILI

CREAM OF TOMATO WITH BASIL PESTO

SECOND

TURKEY ROULADE WITH ROAST ROOT VEGETABLES & CRANBERRY JUS GFO

LOCAL BARRAMUNDI COOKED WITH CAULIFLOWER PUREE, GREEN BEANS & TOMATO SALSA GFO

HONEY GLAZED HAM WITH CRIPSY APPLE FENNEL SALAD, CANDIED WALNUTS & HONEY

BRAISED BEEF CHEEK WITH ROASTED BEETROOT, BABY KALE, SALT BUSH DUKKAH, HUMMUS & JUS GFO

ROAST CAULIFLOWER STEAK WITH THYME, SWEET PICKLED ONIONS, ROASTED PINENUTS & RED WINE JUS

VG VO

THIRD

LEMON MERINGUE TART WITH BERRY COMPOTE VG
MUD CAKE, CHANTILLY CREAM & CARAMELISED STRAWBERRIES VG

MINIMUM 50 GUESTS

2 COURSE \$65 PER PERSON

3 COURSE \$75 PER PERSON

ALTERNATE DROP \$5 PER PERSON

SERVICED EVENT.

EVERYTHING REQUIRED FOR SERVICE IS INCLUDED.

STAFFING COSTS NOT INCLUDED IN PRICE.