



Christmas Menus

**Minimum numbers of 50 guests for all functions, and a minimum of 80 guests required for 2/3 course functions.*

**A minimum beverage spend is required for all functions.*

**Some events will require security charges.*

**All dietary requirements can be catered for with any menu option, providing sufficient advance notice is provided.*

**We can tailor make or customise any menu to suite your requirements and budget.*



Christmas Platters

The selection of indulgent festive platters designed by our Executive Chef serves 10 people.
*A minimum order of one platter for every 10 guests is required.

Jingle Bells \$100

Korean BBQs pork sliders (10)

Camembert dough balls

Tandoori tenderloins w/ mint yoghurt dressing (10)

Prawns Gyoza with sweet soy glaze (12)

Pan fried chorizo sausages with rosemary & sage hash

A selection of artisan dips, cheese, cured meats, pickled veg, lavish & crackers garnished with seasonal fruit & antipasto

Mini Thai fish cakes with ginger & coriander (10)

Tempura prawns with coriander & chilli dipping sauce (12)

All I want for Christmas \$150

A dozen natural oysters

Vietnamese spring rolls (10)

Goats cheese & apple tarts (10)

Sesame & wasabi-crusted tuna

Sweet-Glazed pork belly served with smoked bourbon sauce

Lemon garlic & oregano lamb skewers with minted yoghurt (24)

Mini Thai fish cakes with ginger & coriander (24)

Tempura king prawns with coriander & chilli dipping sauce (12)





Christmas Canapés

*Serving size: 2-3 pieces per person depending on canape

Standard canape selection \$16 per person

Your choice of 2 cold and 2 hot canapes

Cold Canape Selection

Mini vegetable frittata (V,GF)

Smoked salmon roses on blinis

Chive & cheese mini muffins (V)

Smashed pea & prawn crostini

Teriyaki chicken nori rolls

Hot Canape Selection

Spicy prawns with coriander mayo (GF)

Thai chicken satay with peanut sauce (GF)

Shredded chicken taco' w/chilli & mashed avocado

Honey glazed & sesame seed devilled drumettes (GF)

Pan fried chorizo sausage with a rosemary & sage hash

Stuffed baby bell peppers with coriander pilaff rice (V, GL)

Stuffed baby bell peppers with coriander pilaff rice (V, GL)

Premium Canape Selection

Additional \$7 per person per selection

Lamb & feta slider with mint yoghurt dressing

BBQ duck spring roll with hoisin sauce

Wasabi shrimp with avocado on rice cracker (GF)

Goats cheese & baby beet canape with balsamic glaze & micro herbs (V, GF)

Fresh Oysters (GF)

Thai Fish cakes (GF)





Golden Roast Christmas Buffet

\$70 per person

3 Succulent Spit roasted Meats (Choose from: Turkey, Beef, Chicken, Hot Ham, Lamb, Pork)

8 Salads / Vegetables (Choose from: Tossed garden salad, roast pumpkin, roast potatoes, mixed veg, baby beans, baby carrots, beetroot salad, coleslaw, creamy pasta, creamy potatoes, pineapple)

Freshly Baked Bread Sticks, cut up & buttered.

4 Freshly Baked Desserts (Choose from: Traditional Christmas pudding with brandy onglaze Black forest cake, Vanilla cheese, blueberry cheesecake, carrot cake, chocolate mud cake, fresh fruit salad, Orange poppy seed – GF, Apple blue berry crumble, lemon cheesecake, pavlova,)

Condiments (French sticks cut & buttered, gravy, mint jelly, mustard, salt & pepper, sour cream).

Tea & Coffee

Extras

Champagne on arrival – Additional \$4 per person

Choice of 4 Christmas canapes (2 hot, 2 cold) on arrival – Additional \$14 per person

