



2 COURSE CHRISTMAS SET MENU \$49PP

CHOOSE EITHER ENTRÉE AND MAIN OR MAIN AND DESSERT OPTIONS
COMPLIMENTARY CHRISTMAS CRACKER FOR EACH PERSON

STARTER

Warm bread selection with butter and dips

Christmas themed grazing boards for the table including Riesling cured salmon, roast grapes, crème fraîche, fennel, grapefruit, rock melon, prosciutto, crostini, watermelon, feta, tomato olive, basil tarts, turkey liver parfait with cranberry and brioche

MAIN COURSE

Choose two for your menu

Spiced pineapple rum glazed ham, orzo salad, haloumi, cherry tomato, piccolilli

or

Toadys fish, caper and prawn crushed potato, fennel salad, orange vinaigrette **gf, df**

or

Herb crusted lamb, gratin potato, bacon, broad beans, pea puree, pinot jus **gf**

or

Bacon wrapped chicken breast with pistachio cranberry stuffing, gnocchi with corn and basil **df**

DESSERT

Chocolate souffle cheesecake, cherry compote and milk chocolate ganache

or

Classic passionfruit pavlova, with grape and mandarin, whipped cream **gf, df***



3 COURSE CHRISTMAS SET MENU \$59PP

COMPLIMENTARY CHRISTMAS CRACKER FOR EACH PERSON

STARTER

Warm bread selection with butter and dips

Christmas themed grazing boards for the table including Riesling cured salmon, roast grapes, crème fraîche, fennel, grapefruit, rock melon, prosciutto, crostini, watermelon, feta, tomato olive, basil tarts, turkey liver parfait with cranberry and brioche

MAIN COURSE

Choose two for your menu

All mains served with roast baby carrots , lemon feta and almonds for the table

Spiced pineapple rum glazed ham, orzo salad, halloumi, cherry tomato, piccalilli

or

Toady's fish, caper and prawn crushed potato, fennel salad, asparagus, orange vinaigrette .gf, df

or

Herb crusted lamb, gratin potato, bacon, broad beans, pea puree, pinot jus gf

or

Bacon wrapped chicken breast with pistachio cranberry stuffing, gnocchi with corn and basil

or

All mains served with roast baby carrots , lemon feta and almonds for the table gf, df*

DESSERT

Chocolate souffle cheesecake, cherry compote and milk chocolate ganache

or

Classic passionfruit pavlova, with grape and mandarin, whipped cream gf, df*

or

Banoffee pie, creamy caramel, banana, vanilla cream with gingerbread and chocolate sauce gf, df*



CHRISTMAS BUFFET \$69PP MINIMUM 30 PEOPLE

COMPLIMENTARY CHRISTMAS CRACKER FOR EACH PERSON

STARTER

Warm bread selection with butter and dip **gf**

Charcuterie board, with salami, prosciutto cold smoked venison, duck liver pate, pickles and chutneys

Antipasto board with grilled vegetables, olives, semi dried tomatoes, marinated feta, pickles, lavosh and grissini

Seafood platter with hot and cold smoked salmon, horseradish dressing, fish pate, marinated prawns, cocktail sauce and lemon **gf, df**

SALADS

Classic ceasar salad, cos lettuce, croutons, bacon, parmesan, soft egg

German style potato salad with red onion, bacon and red wine vinaigrette **gf, df**

Heirloom tomato salad, green olive salsa, mozzarella and basil **v, gf**

Orzo salad with halloumi semi dries tomatoes and passionfruit **v**

HOT SELECTION

Baked fish with capers, fennel and olives **gf, df**

Teriyaki chicken with bok choy and shitake mushroom

Bbq lamb cutlets, mint chutney and pea **gf, df**

Jersey benny potatoes, truffle butter and chives **v, gf**

Aspapragus with lemon butter and almond **v, gf**

CARVERY (ADD \$10PP)

Spiced pineapple rum glazed ham **gf, df**

or

Roast ribeye with mustard and rosemary **gf, df**

or

Italian style pork loin with fig stuffing **df**

DESSERT

Make your own mini pavlova station with whipped cream, berry, chocolate and passionfruit sauce **gf, df***

Bowl of summer fruits **gf, ve**

Gingerbread cookies **gf, df**

Lemon meringue tartlets

Baby banoffee pies

Mini chocolate Swiss roll **gf**

Profiteroles with berries and custard cream