



CHRISTMAS BBQ MENU

\$58 Per Person

To Start

Warm rustic rolls, butter medallions

Salad Selection

Mexican Coleslaw

Mexican coleslaw, jalapenos, toasted sesame seeds, lemon coriander dressing / gf, v, ve

Roasted Beetroot

Orange, spinach & feta salad, toasted pine nuts, pomegranate dressing / gf, v

Texas Potato Salad

Dill pickles, spring onion, ranch mayo / gf, v, ve

From the Grill

Maple Glazed Champagne Leg Ham

peach & apricot relish

Low & Slow Smoked Beef Brisket

Texas BBQ sauce / gf

Turkey & Cranberry Sausages

Spiced plum sauce

Smokey Miso Eggplant

Asian greens, sweet potato, fried tofu / gf, v, ve

Accompaniments

Oven Roasted Vegetables

Sauteed baby spinach, cherry tomatoes / gf, v, ve

To Finish

Banoffee Trifle / v

Raspberry crumble

Mini Christmas fruit pies / v

Tea & coffee

gf - gluten free / df - dairy free / v - vegetarian / ve - vegan



CHRISTMAS LUNCH & DINNER



3 Courses \$72.5 Per Person / **2 Courses** \$56.5 Per Person

To Start

Warm ciabatta rolls, butter medallions

Set Entrée

Prosciutto Wrapped Chicken & Cranberry Terrine

Fig relish, toasted ciabatta

OR

Platters Served to the Table

Marinated and grilled vegetables, continental meats, olives, NZ brie, pesto, hummus, crostini

Main Selection

Grilled Turkey Medallion

Herb stuffing, parisienne potato puree, truffled asparagus, cranberry relish, shiraz reduction

OR

Grilled Champagne Leg Ham / gf

Parisienne potato puree, truffled asparagus, peach & apricot chutney, shiraz reduction

Dessert

Flourless Chocolate Cake / gf

Nutella mascarpone, raspberry & cherry compote, white chocolate

To Finish

Mini Christmas Fruit Tarts

Tea & coffee

gf - gluten free / df - dairy free / v - vegetarian / ve - vegan

CHRISTMAS BUFFET

Lunch & Dinner \$67.5 Per Person

To Start

Warm ciabatta rolls, butter medallions

Salad Selection

Mexican Coleslaw

Mexican coleslaw, jalapenos, toasted sesame seeds, lemon coriander dressing / gf, v, ve

Roasted Beetroot

Orange, spinach & feta salad, toasted pine nuts, pomegranate dressing / gf, v

Texas Potato Salad

Dill pickles, spring onion, ranch mayo / gf, v, ve

Hot Selection

Maple Glazed Champagne Ham

Peach & apricot relish, thyme jus / gf

Orange & Hoisin Chicken Thigh

Spring onion, toasted sesame seeds / gf, df

Fried Chickpea Cakes

Grilled parkvale mushrooms, spinach, slow roasted tomatoes / gf, v, ve

Steamed Coconut Rice

Ginger, fried shallots / gf, v, ve

Market Vegetables

Chilli soy dressing, pickled radishes / gf, v, ve

Dessert Selection

Warm Plum Pudding

Rum anglaise, whipped cream

Mini Meringues

Banoffee custard, air dried berries / gf

Tropical Fruit Cocktail

Maraschino cherries, passionfruit syrup / gf, v, ve

To Finish

Mini Christmas Fruit Tarts

Tea & coffee

gf - gluten free / df - dairy free / v - vegetarian / ve - vegan



CHRISTMAS CANAPES

3 Items \$26 Per Person / **5 Items** \$30 Per Person / **6 Items** \$35 Per Person



Cold Selection

Californian Sushi Selection / gf, v, ve
Pickled ginger mayo, wasabi

Devilled Eggs / gf, v
Sriracha spiked, chives

Mini Shrimp & Prawn Cocktail Sandwiches / gf
Mandarin, beetroot crème fraiche

Sumac Scented Lamb Loin
Tzatziki, pita crisp

Turkey Rilette
Cranberry relish, toasted ciabatta

Smoked Ham Mousse
Seeded mustard, Cheddar crisp

Hot Selection

Beetroot & Basil Arancini / gf, v
Goats cheese puree, red wine syrup

Spiced Vegetable Dumplings / v
Chilli soy dressing

Sweetcorn Cake / gf, v, ve
Avocado puree, semi dried cherry tomato

Crispy Fried Pork Belly / gf, df
Pear puree, crackling dust

**Smoked BBQ Beef Brisket &
Aged Cheddar Slider**
Horseradish mayo

Chicken Tikka Skewers / gf, df
Coconut & coriander yoghurt

Honey Glazed Duck Breast / gf, df
Pineapple & chilli mint salsa

gf - gluten free / df - dairy free / v - vegetarian / ve - vegan