

BREW'D BOULCOTT CHRISTMAS

PLATTERS

Brew'd Hot Platter gf* / df*
Grilled steak, smoked lamb ribs, pulled pork, hummus, olives, toasted breads and salad 50

Brew'd Bread & Dips
Sourdough, wholegrain, pumpkin and capsicum rye bread, basil pesto, hummus, oil and a balsamic reduction 35

Brew'd Cheese Platter
Brie, gorgonzola, smoked cheddar, aged cheddar, marinated feta, selection of crackers, roasted garlic, crostini 45

Mediterranean Selection
Sun dried tomatoes, olives, marinated eggplant, toasted artichokes, sweet roasted garlic pods, pumpkin crostini, sliced cured beef, Italian salami, prosciutto 40

DESSERT PLATTER 30

Mini Pavs gf
With whipped cream and kiwifruit

Tiramisu
With vanilla anglaise and rhubarb

Baked Cheesecake
With chocolate sauce and whipped cream

Key Lime Pie
Char grilled orange segments and white chocolate



BREW'D BOULCOTT CHRISTMAS

BANQUET MENU

ENTREE

Chef's Selection of

Fresh Breads v

Hummus, smoked beetroot dip, olives

Deep Fried Crumbed

Camembert Cheese v

With a rich plum and aniseed sauce

MAINS

Glazed Ham gf

Seasonal steamed vegetables,
whole grain mustard

Whole Roasted

Scotch Fillet gf / df*

Roast potatoes, pumpkin and parsnip
with horseradish sauce

Whole Baked Salmon gf

Mediterranean couscous salad with
apricots, dates, toasted almonds and
sun dried tomatoes

DESSERT

Drunken Xmas Pudding

With brandy custard

Classic Tiramisu

Mascarpone, sponge, coffee and
Kahlúa layers dusted with dark
chocolate, served with slow
cooked rhubarb

Mini Pavlova gf

Whipped cream and chef's
selection of fresh fruits

3 courses 65 pp

2 courses 55 pp

Minimum of 15 guests
Includes Xmas crackers!

Add on a glass of bubbles
for \$7 per person!



gf gluten free

df dairy free

v vegetarian

ve vegan

*

on request

SET MENU

ENTREE

Crumbed Camembert Wedges v
Cranberry sauce

Chicken Wings

With a choice of sauce

- 👉 Nam Jim
- 👉 Korean
- 👉 IPA BBQ

MAINS

Crispy Pork Belly gf
Creamy mash potato, apple fennel slaw and apple cider gravy

Fish & Chips df*
Slaw, tartare sauce

Thai Chicken Salad gf / df / v*
Warm rice noodles, snow peas, shoots, and peanuts in a ginger and chilli broth

250g Sirloin Steak gf
With slaw and your choice of sauce

- 👉 Mushroom
- 👉 Gravy
- 👉 Garlic Butter

DESSERT

Chocolate Mousse
With chocolate brownie, roasted white chocolate and orange scented cream

Cheesecake
With berry compote, roasted white chocolate and whipped cream

3 courses 55 pp
2 courses 45 pp

Minimum of 15 guests
Includes Xmas crackers!

Add on a glass of bubbles
for \$7 per person

Add on breads and dips to
start for \$3 per person



\$35 PER HEAD

MEAT

- 🍷 BBQ Beef Patties
- 🍷 Spicy Chorizo Sausage
- 🍷 Bangers

SALADS

- 🍷 Mixed Greens
- 🍷 Kiwi Style Coleslaw

BREADS

- 🍷 Slider Buns
- 🍷 Garlic Bread

DESSERT

- 🍷 Fruit Salad

\$55 PER HEAD

MEAT

- 🍷 BBQ Beef Patties
- 🍷 250g Sirloin Steak
- 🍷 Spicy Chorizo Sausage
- 🍷 Bangers

SALADS

- 🍷 Mixed Greens
- 🍷 Kiwi Style Coleslaw
- 🍷 Potato Salad
- 🍷 Roast Vege Salad with balsamic dressing

BREADS

- 🍷 Slider Buns
- 🍷 Garlic Bread
- 🍷 Sourdough

DESSERT

- 🍷 Fruit Salad
- 🍷 Mini Pavs with whipped cream and kiwifruit

\$75 PER HEAD

MEAT

- 🍷 BBQ Beef Patties
- 🍷 250g Sirloin Steak
- 🍷 Spicy Chorizo Sausage
- 🍷 Bangers
- 🍷 Cheese Kransky
- 🍷 Lamb Ribs

SALADS

- 🍷 Mixed Greens
- 🍷 Kiwi Style Coleslaw
- 🍷 Potato Salad
- 🍷 Roast Vege Salad with balsamic dressing

BREADS

- 🍷 Slider Buns
- 🍷 Garlic Bread
- 🍷 Sourdough

DESSERT

- 🍷 Fruit Salad
- 🍷 Meringue
- 🍷 Mini Pavs with whipped cream and kiwifruit
- 🍷 Steamed pudding with brandy custard



**MINIMUM OF
20 PEOPLE!**