# XMAS BUFFET

2 meats + 2 sides 55 pp 3 meats + 3 sides 65 pp

Includes bread, butter, slaw, condiments & sauces

# MEATS

**Roast Beef** gf / df With mushroom and whisky sauce

**Roasted Herb Chicken Breast** gf / df With cacciatore sauce

**Grilled Herbed Leg of Lamb** gf / df With chimichurri

**Veggie Pasta** v / ve With pesto sauce and black olives

Spicy Maple Glazed Ham gf

### SIDES

**Slow Roasted Baby Potatoes** gf With fresh herbs

**Roast Vegetables** With fresh herbs

**Roasted Beetroot Salad** With roquette, feta and citrus vinaigrette

Apple Salad With candied walnut and cranberries

Reuben Coleslaw gf / v

# DESSERTS +10 per head

#### **Build Your Own Sundae**

Vanilla ice cream, cookies & cream ice cream, whipped cream, chocolate sauce, crushed nuts, 100s & 1000s, berry compote, marshmallows, meringue

#### **Christmas Pudding**

With bourbon caramel sauce and creme anglaise



gf - gluten free / df - dairy free
v - vegetarian / ve - vegan / \* - by request

# CANAPE MENU

3 canapes 18 / 5 canapes 27 / 7 canapes 36 Minimum order 20

# CANAPES

Sausage Rolls With tomato chutney

Korean Fried Chicken Bites With gochujang BBQ, served with Kewpie mayo

**Satay Chicken Skewers** gf With peanut sauce

**Smoked Salmon** gf With horseradish cream cheese, dill and cucumber

Tomato Basil Salsa Bruschetta ve

**Rare Sirloin** With red peppers and truffle oil aioli on crostini

Mini Chilli Beef Taco gf\*

**Veggie Croquettes** ve With vegan mayo

Halloumi Dippers v With chipotle mayo and pomegranate yoghurt

**Mini Feta and Vegetable Frittatas** v With smoked yoghurt dip

# CHEFS SPECIALTIES

Pulled Pork Sliders Slaw, chipotle mayo \$5 each

Polenta Crumbed Truffle Mushroom Arancini With pesto \$5 each

**Cranberry Brie Bites** 

# DESSERTS

**Brownie** With whipped cream, berry compote, shaved chocolate

Baked New York Cheesecake With berry compote and crushed meringue

**Eton Mess** With berry compote, creme anglaise and fresh seasonal fruit

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# XMAS SET MENU

1 course 32pp / 2 courses 45pp / 3 courses 52.5pp Includes Xmas crackers & table decorations

### **BREADS & DIPS**

Assorted Bread Slices Hummus, olive oil & balsamic dip, warm olives

#### ENTREES

**Popcorn Chicken** gf\* Secret spice mix with sriracha mayo

**Fried Cauliflower** gf / ve Cauli Bites, fried and coated in frank sauce

**Salt & Pepper Squid** gf\* Crispy salt and szechuan pepper squid with Nam jim dip

Korean Pork Belly Bites gf Gochujang BBQ sauce and Kewpie mayo

## MAINS

Fish & Chips Beer battered fish, tartare sauce, fries and slaw

Buttermilk Fried Chicken & Mash Creamy mash, slaw, red wine jus & sriracha mayo

**Widowmaker Burger** Beef patty, streaky bacon, buttermilk fried chicken, burger sauce, dill pickles, tomato sauce

**250g Sirloin Steak** gf Served with fries, slaw and red wine jus

**Fajita Bowl** gf / df / v / ve Black rice, corn, black beans, red onion, avocado, capsicum, coriander and fresh lime dressing

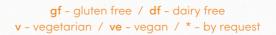
**Mushroom Risotto** v / ve\* Mushroom and truffle risotto, butter, kale and toasted pinenuts, evoo

## DESSERTS

**Eton Mess** Berry compote, creme anglaise and fresh seasonal fruit

Dark Chocolate Flourless Brownie Vanilla ice cream, berry compote

**Key Lime Pie** Vanilla ice cream, berry compote and meringue crumb



# CORPORATE MORNING AND LUNCH MENU

3 options 16pp / 5 options 25pp / 7 options 34pp With tea and coffee station Add barista made coffee +4.5pp

# SWEET & SAVOURY CANAPES

Smoked Chicken Mini Club Sandwiches Sausage Rolls Mini Samosas & Spring Rolls Assorted Selection of Mini Pastries IP Scones IP Danishes IP Muffins Smoked Salmon Croissant Spinach & Feta Frittata Smoked Chicken Pinwheel Roll Banana Loaf with Orange Cream

Mini Brownie with Whipped Cream gf

**Mini Lemon Slice** 

All of the above will be served with condiments and dips

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