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

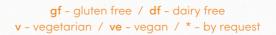
Mushroom Risotto v / ve* Mushroom and truffle risotto, butter, kale and toasted pinenuts, evoo

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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