

# All I want for Christmas...

SERVED 1ST DECEMBER – 23RD DECEMBER

(Minimum 10 guests, choose alternate from 20 guests)

## Entrée

Shared Smorgasbord (CD) Homemade pate, fennel salami, prosciutto served with pickles, fruit chutney, house-grilled sourdough

Native oysters with mignonette and lemon

## Mains

(Choose one or served alternate over 20 pax)

Roasted turkey roulade with Paris mash, crispy pancetta tossed with Brussel sprouts, cranberry jelly, jus (GF)

Forest mushroom and ricotta filled chicken supreme with steamed asparagus, Pomme Anna, thyme jus (GF, H)

Quinoa-crust blue eye cod with chorizo and summer bean stew, grilled broccolini (GF)

Lemon and oregano scented lamb shoulder with grilled radicchio, Charred dates, saffron tzatziki (H, GF)

## Dessert

(Choose one or alternate over 20 pax)

Traditional Christmas pudding, Vanilla bean gelato and brandy anglaise sauce (CD, CN)

Sepik vanilla bean Pavlova, wine Poached plums, brandy lemon ginger curd (CD, CN)

Warm single-origin chocolate cake, white chocolate and raspberry gelato (CD, CN)

Westin Eton Mess, white chocolate, mascarpone panna cotta, macerated strawberry, preserved lemon, almond brittle, meringue

Served with Tea coffee served with orange and dark chocolate madeleines with Cognac whey caramel

## Add on's

Chocolate dipped strawberries: \$15/ person

Australian Cheese selection, hand-made crispbread, quince paste, dried fruits, nuts: \$15/person

Santa's petit fours: \$ 7/person

## Cost

\$110.00 per person: 2 courses (Min 10 guests)

\$130.00 per person: 3 courses (Min 10 guests)

\$125.00 per person: 2 courses (Min 20 guests)

\$145.00 per person: 3 courses Alternate drop (Min 20 guests)



# Razzle Dazzle Canapé Menu

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(Minimum catering 20 guests)

## Options

4 pieces @ \$36/ guest  
6 piece @ \$54/guest  
8 piece @ \$72/guest

## Vegetarian

Mini Spinach and mushroom jaffle  
Potato and chickpea fritter (VG)  
3 cheese, Cauliflower and leek pie (V)  
Forest mushroom arancini, curry ketchup (GF)  
Summer vegetable filo parcels (V)  
Tom tum tofu rice paper roll (GF, V)

## Non-vegetarian

Braised duck and shitake pithivier  
Poached hot smoked salmon rice paper roll  
Mini ham and cheese jaffle, truffle aioli  
Lamb, summer peas and mint pie (H)  
Braised Osso Bucco & Gremolata Pie  
Southern style fried chicken, bush spice seasoning (H)  
Moroccan Chicken skewers, hummus (GF)  
Potato spun prawn, lemon myrtle aioli

## Desserts

Portuguese custard tarts  
Assorted friands  
Mini black Forest bites  
Christmas chocolate cupcake (GF)  
Assorted Chocolate bon bons(GF)

## Substantial @ \$11/ piece

Tray-served options are offered in conjunction with a canapé package.  
(Minimum of 20 Pieces).

Prawn hand roll (GF)  
Teriyaki chicken hand roll  
Pulled Bbq lamb and Chèvre milk buns  
Moroccan lamb sliders: Lamb patties, tzatziki, slaw, beetroot bun (CD)  
Beef Slider: Wagyu beef, tomato, burger sauce charcoal bun (CD)  
Vegan Charcoal slider: Plant based schnitzel, sriracha mayo, slaw (V)

