



Christmas Function Options

3 COURSE SET MENU

*\$68 per head for full menu or
\$45 for main and dessert OR entrée and main
Garlic pizza bread & dips to start festivities*

Entrée

*Natural beetroot salad, sunflower seeds, marinated feta,
fresh mint w walnut grape dressing*

OR

*Smoked salmon bruschetta, horseradish brioche
& caper cream cheese, olive oil, micro greens & dukkah*

Main

*Roasted beef wellington w mushroom duxelle,
smoked garlic pomme puree, wilted greens, slow roasted
vine tomatoes w red wine jus*

OR

*Cranberry stuffed chicken roulade, maple & nutmeg
sweet potato puree, steamed broccolini, toasted almond,
pink peppercorn jus*

OR

*Veg option- primavera risotto, green pea,
baby spinach, chive mascarpone, shaved parmesan, toasted almonds*

Dessert

Traditional Christmas fruit pudding, rich brandy custard, glazed red cherries

OR

*House made vanilla cheesecake, champagne glazed strawberries,
shaved chocolate, pistachio gelato*

BBQ option #1 \$25pp (min 10 pp)

Pork & apple sausages
Marinated rib eye steaks
Basil pesto, crispy bacon, charred corn potato salad
Classic caesar salad
Whole baked potatoes w butter & herb sour cream
Breads & condiments

BBQ option #2 \$35pp (min 10 pp)

Pork & apple sausages
Marinated sirloin steaks
Lemon & thyme roasted chicken
Marinated mussels
Basil pesto, crispy bacon, charred corn potato salad
Asian style slaw
Smoked potato, beetroot, green bean salad
Summer roast veg
Breads & condiments

BBQ option #3 \$45pp (min 20 pp)

Pork & apple sausages
Thai style beef steaks
Lemon & thyme roasted chicken
Marinated mussels
Chilli & lime prawn skewers
Whole baked potatoes w garlic butter & herb sour cream
Summer roasted veg salad
Asian style slaw
Charred corn cob w garlic butter
Classic greek salads
Breads and condiments

Desserts add \$5pp

Classic pavlova w vanilla cream, fresh berries,
Seasonal fruit salad with mint & passion fruit dressing,
Strawberry baked cheesecake with vanilla cream

Ham on the bone \$680

Recommended for large groups of 100 pp+
15kg whisky, honey & pineapple glazed ham on
the bone carved at the table with unlimited
buns, ranch slaw & sauces

