

FESTIVE OPTIONS

AVAILABLE NOVEMBER & DECEMBER

CANAPÉS

(select one type of canapé per platter)

\$80 PLATTER (20 PIECES)

Goats Cheese & Olive Tapenade Tartlet
Cranberry & Brie Bites

\$120 PLATTER (20 PIECES)

Turkey Spring Rolls, cranberry dipping sauce
Melon & Prosciutto

\$140 PLATTER

Mini Ham Rolls
Pigs in Blankets

\$160 PLATTER

Mini Turkey Rolls

SEATED DINNER - \$70PP

Dinner roll with whipped butter

ENTRÉES

Smoked Salmon Salad

Herbs Poached Prawn Salad – baby gems,
radicchio, avocado, red onion, creamy wasabi
dressing

MAINS

Apple and sage stuffed turkey breast. Roast
pumpkin, crispy chat potatoes, honey glazed
carrots, green beans and cranberry jus

Maple glazed smoked ham. Roast pumpkin,
crispy chat potatoes, honey glazed carrots,
green beans and cranberry jus

DESSERT

Bread and butter pudding. Served with
warm custard and currants

Deconstructed Pavlova. With whipped
cream, fresh berries, passionfruit

COCKTAIL ADD-ONS

(Minimum 15 people)

The Mistletoe \$10 pp
Vodka, Baileys, Little Drippa coffee

Last Christmas \$10 pp
Vickers gin, Plymouth sloe gin, lemon juice,
soda, syrup. Garnished with lemon & a
Maraschino cherry

All I Want For Christmas \$10 pp
Aperol, cranberry juice, Prosecco and
soda, garnished with a sprig of rosemary



*Note: items from this page can be ordered
alongside our standard functions menu.*

SET MENU | Two Courses - \$65 pp | Three Courses - \$75 pp
ALTERNATE SERVE | Two Courses - \$70 pp | Three Courses - \$80 pp