

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)

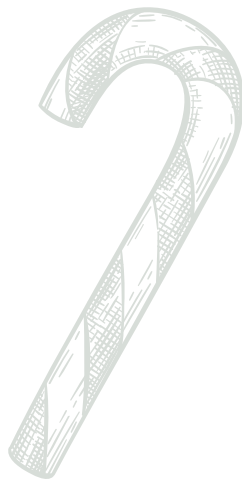
Turkey Spring Rolls, cranberry dipping sauce
Melon & Prosciutto

\$140 platter

Mini Ham Rolls
Pigs in Blankets

\$160 platter

Mini Turkey Rolls



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

SEATED DINNER

Dinner roll with whipped butter

Entrées

Smoked Salmon Salad

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

Main Course

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



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

