



CHRISTMAS MENU

Choose from our two festive selections

Minimum 30 guests

Festive Grazing Special

\$40 per person

Chef's selection of breads, charcuterie, cheese, dips with olives, sundried tomato, grapes, condiments, BBQ snags, BBQ baby octopus, chilled prawns on ice, and freshly carved ham.

Christmas three-course Buffet

\$60 per person

To Start

Fresh dinner rolls with butter 🌿

Greek salad 🌿 🥚

Caesar salad 🥚

Main Course

Roast porchetta

Roast turkey 🥚

Roasted potatoes 🌿 🥚 🥚

Roasted pumpkin 🌿 🥚 🥚

Roasted carrots 🌿 🥚

Green peas 🌿 🥚 🥚

Rich gravy 🥚

Cranberry sauce 🥚 🥚

Dessert

Sticky date pudding with butterscotch sauce 🌿 🥚

Trifle featuring layers of sponge, custard, jelly and fresh

berries, topped with fresh cream and grated chocolate 🌿 🥚

Allergens

🌿 Vegetarian 🌱 Vegan 🥚 Gluten Friendly 🥚 Dairy Free 🥚 Nuts 🥚 Contains Soy 🥚 Contains Egg 🌶 Chilli 🥚 Sesame
A Local Seafood I Seafood Imported M Mixed Seafood 🦞 Shellfish