



Christmas

MENU

STARTER

Sticky nuts.

Marinated olives.

Burrata with drunken fruit.

Organic sourdough with olive oil and
pumpkin hummus.

MAIN COURSE

Honey & Orange Rum glazed Ham.

Chicken Marylands.

Charred corn w/parmesan and basil oil.

Vegetable greens of broccoli, asparagus & bean.
apple sauce & gravy.

DESSERT


Fresh fruit and cheese plate.

Mini lemon meringue pie.gf





CANAPES Menu

- Caramelised onion and oyster mushroom on ploenta with goats cheese and balsamic glaze. gf
 - Smoked chicken, pickled chilli and green onion + chilli jam on crostini.
 - House smoked salmon with dill cream cheese and fried capers on blinis.
 - Peach and Prosciutto with pickled onion, whipped feta and balsamic glaze on crostini.
 - Bruschetta & bocconcini on crostini with balsamic glaze and basil.
 - Pesto cream cheese and semi dried tomato on cucumber with chives. v
 - Halloumi and chorizo with roasted capsicum, truffle oil and chives on crostini.
 - Pear and candy walnut on a blue cream cheese tartlet and chives.
 - Falafels served with pumpkin hummus and aioli. gf vo
 - Grilled prawns with cajun seasoning on skewers. gf
 - Grilled chicken skewers with honey spiced rum sauce. gf
 - Marscapone, strawberry and blueberry on a sweet fig cracker with biscuit crumb and mint.
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GRAZING TABLE menu

Created on a long table
with
Fresh fruits such as
stone fruit,
melons,
Grapes,
Seasonal berries.
Dried fruits.
Drunken fruit.
Fresh vegetables.
Roasted pumpkin hummus.
Basil pesto.
Burrata with basil oil.
Smoked cheddar.
Brie.
Blue cheese.
Pickled vegetables.
House made sticky nuts.
Salami.
Prosciutto.
Lavosh.

Upgrade with
brisket sliders
prawns
Grilled chicken skewers with honey spiced rum sauce.
tempura cauliflower.

