

# 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

*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