

# 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 - warm custard  
and currants

Deconstructed Pavlova - 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



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