



Set Menu Option One

\$42

Minimum 25 people

Entrée

Mixed Antipasto platter to share

Glazed Champagne Christmas ham, Jamon & house made chorizo with feta, olives, capsicum dip and garlic bread

Main Course

Roast Beef with red wine jus

OR

Roast Turkey with cranberry

(Both Meals served with roasted potatoes & seasonal Vegetables)

Dessert

Christmas Pudding served with warm butterscotch sauce & vanilla Ice cream

Or

Warm Chocolate Brownie with vanilla Ice cream

Set menu includes tea and coffee buffet station with house made biscuits.

Guest can purchase alcohol and other drinks at the bar on the day of event

All menus are alternate drop

Fee for additional cleaning and use for private function room \$200



Set Menu Option Two

\$45

Minimum 25 people

Entrée

Bruschetta

Cherry tomatoes, red onion, basil, feta and balsamic glaze

OR

Prawn Cocktail with avocado

Main Course

Chicken Kiev stuffed with walnuts and leek served with creamy pesto sauce

OR

Beef Wellington on top of potato, broccoli and gravy

Dessert

Christmas Pudding served with warm butterscotch sauce & vanilla Ice cream

Or

Baked Cheesecake with strawberry and fresh cream

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Set Menu Option Three

\$50

Minimum 25 people

Entrée

Duck Liver pate with pear chutney and house baked bread

OR

Arancini Balls with tomato relish (V)

Main Course

Smoked Spanish pork with pilaf rice

OR

Tasmanian salmon wrapped in filo pastry stuffed with spinach, mushroom and Persian feta served with mash potato and creamy leek sauce

Dessert

Christmas Pudding served with warm butterscotch sauce & vanilla Ice cream

Or

Warm Chocolate Brownie with vanilla Ice cream

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Set Menu Option Four

\$65

Minimum 25 people

Entrée

Beetroot & orange in house cured salmon with rocket and pear salad

Or

Chicken and Bacon, corn croquettes with Romesco sauce

Main Course

400g Rib eye steak served with beef Bolognese and chips

OR

*Grilled goldband snapper served with sweet potato wedges & chilli, mango, coriander salsa with
lemon butter sauce*

Dessert

Chocolate lava cake with cream and ice cream

Or

Mango & mixed berry panacotta

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Buffet Menu

\$65

Minimum 30 people

Hot Selection

Whole roasted turkey with cranberry

Champagne glazed maple ham

Roasted beef with mustard

Baked barramundi with lemon herb butter

Salad Bar

fresh bread station

Green salad

Pasta salad

Dessert

Christmas pudding

Chocolate Brownie

Buffet menu includes tea and coffee buffet station with house made biscuits.

Guest can purchase alcohol and other drinks at the bar on the day of event

All menus are alternate drop

Fee for additional cleaning and use for private function room \$200