

FESTIVE FEASTING MENU

All dishes served sharing-style to the table

\$110 per person, two courses and sides

\$120 per person, three courses and sides

STARTERS

Chicken terrine, pickled vegetables, toasted sourdough (gf, df)

Poached Yamba prawns, sauce marie rose, cos lettuce (gf, df)

Tomato and nectarine salad (vg, gf, df)

MAINS

Roasted porchetta, filled with soft herbs and garlic (gf, df)

Confit duck leg, pickled cherry sauce (gf, df)

Pea and zucchini risotto (v)

SIDES

Soft boiled potatoes, seeded mayonnaise, dill (vg, gf, df)

Iceberg wedge, caesar dressing (gf, df)

Leafy greens, petit radish (vg, gf, df)

DESSERTS

Peach and raspberry trifle (v)

Christmas pudding, bay leaf custard (v)

ADD-ON

Ham and pickled cherries (gf, df) \$11pp

Dinner rolls and butter \$6pp

Pavlova - \$150 feeds up to 30 guests

Decorated live by our chefs with whipped cream and seasonal fruits

Pricing is subject to change and may be confirmed within 90 days of your event

Menus are chef's selection and subject to seasonal substitution

Dietary requirements can be accommodated.

Please note, a surcharge may apply for excessive dietary requests



FESTIVE COCKTAIL PACKAGE

2 hour reception, \$120 per person — includes:

Welcome Cocktail

Pear & Plum Spritz

Canapes

Choice of six

Beverage Package

Two-hour Standard Beverage Package

CANAPE MENU

FESTIVE

Devilled Eggs, sesame and dill (gf)

Cheddar crostini, peach and prosciutto

Chicken liver parfait tartlet

Caviar Polanco (125g), blinis, chives, crème fraîche - \$500

PROTEIN

Oysters natural, lemon wedge (gf)

Smoked salmon and cream cheese blini

Sesame beef Vietnamese rice paper rolls, nuoc cham dressing (gf)

Chicken and green papaya Vietnamese rice paper rolls, nuoc cham dressing (gf)

BBQ pork Vietnamese rice paper rolls, nuoc cham dressing (gf)

Peking duck crepe, hoisin

Chicken and mushroom shortcrust pie

Beef and potato shortcrust pie

VEGETARIAN

Tofu Vietnamese rice paper rolls, nuoc cham dressing (gf, vg)

Mushroom arancini balls (gf)

Manchego and corn croquette (gf)

Mac and cheese bites

Lentil and chickpea falafel (gf, vg)

Spinach and mushroom pie

Pea and potato samosa

SWEET STUFF

Lemon meringue tarts

Chocolate brownie (vg, gf, df)

SLIDERS ADD ONS — \$10 per piece

Ace fried chicken, slaw, spicy BBQ sauce, pickles

Wagyu beef pattie, tomato relish, pickles and cheddar cheese

Lamb kofta burger, cucumber and cumin yoghurt, hummus

Mushroom slider, coleslaw, soy mayonnaise (v)



EXPERIENCES

Enhance your celebration

Roving Oyster Shucking

\$6 per oyster - minimum order 3 dozen

Add a splash of theatre to your party with our roving oyster shuckers. Guests will be treated to freshly shucked oysters served straight from the shell, brought to them in style. It's interactive, indulgent, and the perfect way to bring a touch of luxury (and a lot of fun) to your festive celebration.

Pavlova Station

Pavlova - \$150 feeds up to 30 guests

Decorated live by our chefs with whipped cream and seasonal fruits.

Cocktail Masterclass

\$100 per person

90 minutes | 10-25 guests

Shake, stir, and sip your way through this interactive 90-minute masterclass. Guests will learn to craft three cocktails of their own, with two short intermissions to enjoy light snacks along the way.

Perfect as a lively post-meeting activity or a fun pre-banquet experience.



GRAZING PLATTER ADDITIONS

All grazing platters come in 3 sizes.

Small feeds 15 guests. Medium feeds 30 guests.

Large feeds 45 guests.

SEASONAL CRUDITES & DIPS

S - \$150 | M - \$300 | L - \$450

Chickpea hummus, olive oil and paprika (vg, gf)

Beetroot hummus (vg, gf)

Avocado, coriander and lime crush (vg, gf, df)

Corn tortillas (vg)

Crunchy crudites (vg, gf, df)

CHEESE SELECTION

S - \$200 | M - \$400 | L - \$600

Imported and locally sourced artisan cheese (gf)

Bread, assorted crackers, fig jam, dried muscatels (gf option)

Cornichons, vegetable giardiniera (gf)

CHARCUTERIE SELECTION

S - \$300 | M - \$600 | L - \$800

Imported and locally sourced artisan cured meats (gf)

Bread, assorted crackers, fig jam, dried muscatels (gf option)

Cornichons, vegetable giardiniera (gf)

OCEAN ADD-ON

Sydney rock oysters, mignonette and lemon
\$6 each (gf)

Mooloolaba yellowfin tuna, Hiramasa kingfish,
Huon salmon, wasabi, soy, ginger
\$32pp (gf)

Poached Yamba prawns, Bloody Mary cocktail
sauce, gem lettuce
\$10 each (gf)

La Narval pickled mussels (110g)
\$15 each (gf)

Caviar Polanco (250g), blinis, chives, crème
fraîche
\$1,000 (gf option)

Salt & pepper squid
\$28pp

