



## Christmas Dinner Set Menu Options

28<sup>th</sup> November - 24<sup>th</sup> December

*This offer is valid for group bookings of 12 people or more.*

All set menu options include room hire, selection of side dishes, tea & espresso coffee & petit fours

All options with entrée & mains provide a menu choice of 4 entrée's & 4 mains.

<b>Option 1:</b>	2 Courses	Antipasto tasting plate & Main	\$55 per person
<b>Option 2:</b>	2 Courses	Entrée & Main or Main & Dessert	\$60 per person
<b>Option 3:</b>	3 Courses	Antipasto tasting plate, Main & Dessert	\$70 per person
<b>Option 4:</b>	3 Courses	Entrée, Main & Dessert	\$75 per person
<b>Option 5:</b>	3 Courses	Premium Choice Menu Entrée, Main & Dessert	\$90 per person

- Petit Fours - Home made nougat, truffles & biscotti served with tea & coffee
- Gluten Free meals are provided on all menus, we request notice on any further dietary requirements at least 48 hours prior to your function.

**All menu choices may change or vary due to seasonal change & produce availability.**

### Entree

South Australian Oysters (5) citrus & champagne dressing (gf)

Pepper & Juniper crusted Beef Carpaccio, fresh figs, sweet & sour vinegar, watercress, Reggiano \*

Zucchini, leek & goats cheese croquettes, beetroot, walnuts, fetta, Saba dressing (v)

Soft Shell Crab, gluten free tempura, mixed melons, avocado, quinoa, native lime \*

### Main course

Roasted Angus Rump, sautéed mushrooms, spinach, red wine jus \*

Fish of the Day (gf)

Crisp, slow roasted Boneless Chicken, brussel sprouts, Jerusalem artichokes, English spinach, herb sauce \*

Herb Gnocchi, Cacciatore of Milk Fed Goat, pine nut gremolata & Goat's curd

### Dessert

Cheese selection for one, lavosh, fresh fruits, muscatels, quince paste

Soft Set Chocolate Mousse, caramelized bread & butter custard, tonka bean ice cream

Dried fruit & quince Frangipani tart, mascarpone cream

Affogato, honeycomb, vanilla bean ice cream, espresso and liqueur \*

### Children's Menu

Gnocchi or linguini with bolognese or napoli - \$15.00

Calamari and chips with salad - \$16.00

Fish and chips with salad - \$18.00

Steak and chips with salad - \$18.0

## Cocktail Finger Food Packages

Minimum 25 guests for all cocktail functions

Choose 6 items \$28 - recommended for supper / canapés  
Choose 8 items \$34 - recommended to replace lunch  
Choose 10 items \$40 - recommended to replace dinner

- Prosciutto wrapped chicken ribs w sage & lemon sauce
- Salmon ricotta & dill croquettes w horseradish
- Pan seared prawns w Italian ham & Romesco sauce
- Spiced chicken parcels w tomato chutney
- Marinated fish & olive brochette
- 3 cheese & quince tartlets
- Individual quince Lorraine
- Tomato, olive, fetta & basil filo tartlets
- Individual slow cooked lamb pies w potato & parmesan crust
- Marinated stuffed mussels
- Beef & red wine tartlets
- Vegetable frittata w salsa verde
- Pumpkin, sage & mozzarella arancini
- Mixed puff pastry pizette w assorted toppings
- Pork, pistachio & prune terrine on lavosh
- Mozzarella anchovy & caper fried finger sandwiches
- Cured salmon on melba toasts
- Spinach, pine nut & raisin filo w pomegranate
- Crudités & dips
- Savoury filled gourgions
- Homemade pate on toasts
- Marinated meat skewers w their own dipping sauce

Additional Items - please circle

½ hour of canapés on arrival (chef's choice)	\$10 per person
San Pellegrino Sparking Mineral Water throughout function	\$5 per person
Cheese platters (serves 5 people)	\$40 per platter
Fruit platters (serves 5 people)	\$35 per platter
Antipasto Platters (serves 5 people not as entree)	\$40 per platter
Seafood Platters (not as entree)	\$11 per person

## **Beverage Packages**

Standard Wine Package Australian Sparkling, Victorian White & Red \$32 per person

Premium Wine Package La Zona Prosecco, La Zona Pinot Grigio,  
& La Zona Sangiovese \$45 per person

Platinum Wine package

Tailor made choice of a selection of wines on our current wine list \$POA

All wine packages will be complimented with regular and light beer, juices, and soft drinks up to 4 hour duration. Spirits will be charged on consumption, these may be charged to your account or guests may purchase if they wish. Our full wine list is available if you would like us to up grade your wine selection for you. You may also have all of your beverages charged upon consumption to an account

**\*The information and package prices contained in this document are valid for 28 days from the date of the email enquiry response.**