

*we D'lish you a merry xmas*

*finger food frolics*

\$3.10 per item

buckets of spiced nuts  
brandy & orange pate on sesame toast  
mini glazed ham & pineapple relish croûtes  
jolly crostini topped with diced tomato, red pepper & olives

\$3.30 per item

salmon tartare cucumber rounds  
chilli spiked mussel cakes  
chicken & pistachio terrine squares topped with mustard fruits

\$3.50 per item

baby prawn cocktail cups  
brie and crab roulade balls rolled in toasted hazelnuts

*platters ..... tis the time to share*

**rudolph the red hot platter** \$21.95 pp

turkey goujons with cranberry aioli  
salt & pepper squid dusted with lemon myrtle paprika  
prosciutto rolled chicken breast stuffed with pistachios & red peppers  
honey dijon mustard pork kebabs  
warmed goat's cheese & fennel tart

**cool north pole platter** \$21.95 pp

brandy orange pate served with mixed water crackers  
cooked prawns on iceberg topped with cocktail sauce  
array of sliced xmas meats; honey leg ham, roast turkey breast  
mix of fat green olives, roasted peppers, balsamic mushrooms  
pan fried almond barramundi fish cake

## *santa's bbq*

\$30.50 pp

turkey & sage sausages  
harissa & garlic chicken strips  
aged grain fed porterhouse minute steaks  
caramelised white onions  
crisp garden salad with garlic croutes  
baby potato, fried shallot & torn mint salad  
platters of citrus couscous

*scrummy options* (price on application)

sizzling chermoula prawns & pineapple salsa  
ham steaks with glazed pineapple  
salad of snow peas, avocado, mint & orange

*all bbqs includes the following:*

grain mustard, outback tomato relish, tomato sauce,  
sliced bread & crusty bread rolls to break & share

*vegetarian ..... no reindeers* (price on application)

colourful vegetable kebabs brushed with chilli oil  
pumpkin & haloumi salad served with apricot & orange cous cous  
individual leek and goats cheese tartlet  
roasted red peppers with a creamy fennel sauce  
christmas paella

## *elves sweet treats*

*assorted xmas treats platter* \$6.40 pp

choc dipped rosewater shortbreads, white xmas slice, apricot & fig balls,  
housemade triple chocolate truffles, scattered with strawberries & cherries,  
toasted almonds & gold bark

*buffet sweets* \$5.20 pp

platters of fruit mince tarts, dusted with confectioners sugar  
pavlova with lashings of all the trimmings  
individual Christmas puds with brandy infused custard

minimum: 20 serves

*individual fruit mince pies* \$1.65 ea

*xmas cupcakes* \$4.00 ea

## *claus buffet*

lemon & herb turkey with polenta  
marmalade glazed ham with cloves, spice & all things nice  
vodka & lime martini fish fillets  
cumin crusted pork with spinach, red peppers & crackling  
green bean & pea medley with mint & almond pesto  
crisp roasted root vegetables  
potato gratin  
bread rolls

choose 2 \$35.50 per option

choose 3 \$40.50 per option