

## **FESTIVE CANAPÉS – 169pp**

### **COLD SELECTION**

Peking Duck Pancake with cucumber, shallots, crispy onions, and Hoisin sauce wrapped in a pancake Nigiri and Nori Rolls with seafood, chicken and vegetarian options, served with wasabi and soy sauce (V) Vietnamese Rice Paper Rolls with chicken, prawn, and vegetarian options, wrapped in delicate rice paper and served with authentic Vietnamese dipping sauce (GF, DF)

### **HOT SELECTION**

Indian Vegetable Samosas with seasoned vegetables and served with tangy tamarind and mint chutney (V) Golden Arancini with mozzarella, spinach, mushroom, and sun-dried tomato options and garlic aioli (V, GF) Petite Pies with peppered beef, lamb & rosemary and creamy chicken & vegetable options served with tomato & onion jam

### **SUBSTANTIAL CANAPÉ**

Mini Slider Trio featuring classic cheeseburger, spicy veggie and barbecued pulled pork

### **Add Australian Cheese Grazing Board \$17.5pp**

Selection of three cheeses, accompanied with crackers, dried fruits and lavosh (V)

## **FESTIVE BUFFET - \$199pp**

### **SEAFOOD STATION**

Australian King Prawns served chilled with classic cocktail sauce and lemon wedges (GF)  
Freshly Shucked Oysters served with lemon wedges and mignonette dressing (GF)

### **CARVERY SELECTION**

Glazed Champagne Ham with mustards & chutneys (GF)

Roast Turkey Breast with traditional stuffing, rich gravy & cranberry sauce

### **HOT DISHES**

Vegetable Lasagna with a rich tomato sugo and seasonal vegetables (V)

Roasted Seasonal Vegetables with rosemary & sea salt

Freshly baked bread rolls with premium Australian butter

### **SALADS**

Caprese Salad with vine ripened tomatoes, sliced fresh mozzarella, sweet basil  
and finished with olive oil and balsamic glaze (GF, V)

Garden Salad with crisp lettuce, tomato, cucumber, and lemon dressing (GF, VEGAN)

### **DESSERTS & CHEESE**

Chef's Festive Dessert Platter – mini pavlovas, fruit tartlets & petit fours Australian Cheese Board with crackers, dried fruits & quince paste

V= Vegetarian | GF = Gluten Free | VEG = Vegan

Kindly note these are sample set menus and items are subject to change.

**FESTIVE BAR PACKAGE (included)**

**PREMIUM BEER**

Young Henry's Pale Ale and Lager James Boag's Premium Light

**AUSTRALIAN WINE**

Tyrrell's Moores Creek NSW

Red, White and Sparkling wines

**NON-ALCOHOLIC**

Soft drinks & fruit juices

0% Wine & beer available on request

**\*\* Min Guests**

Buffet: 35 pax (Sun-Wed) & 40 pax -(Thurs-Sat)

Canape: 40 pax (Sun-Wed) & 50 pax -(Thurs-Sat)

**\*\*Min Spend**

Nov-Dec- \$8,800, Thurs-Sat \$9,900