

Christmas Menus

2020





CHRISTMAS BUFFET

LUNCH OR DINNER

\$80 PP

BUFFET SERVICE INCLUSIVE OF:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

MENU OPTIONS

- **Cold Seafood**
- **Salads**
- **Carvery**
- Mains
- Sides
- Desserts

CHRISTMAS BUFFET

COLD SEAFOOD

Poached prawns, cocktail sauce and namjim dressing **DF GF NF**

Smoked salmon, horseradish, sliced red onion and capers **GF NF**

Seafood ceviche, chilli lime dressing, mint, coriander, mixed lettuce **DF GF NF**

Chef's selection of assorted sushi rolls **DF GF NF**

SALADS

Rocket, parmesan and chardonnay vinaigrette **GF NF V**

Caprese salad with vine-ripened tomatoes, burrata, basil and olive oil **GF NF V**

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons **NF**

CARVERY

Lemon and herb roasted turkey breast with cranberry sauce **DF NF**

Christmas champagne ham with pineapple and honey glaze **DF NF**

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CHRISTMAS BUFFET

MAINS

Baked gold band snapper, tomato olives, onion salsa, gremolata **DF NF**

Braised beef cheeks in red wine jus **DF NF**

SIDES

Creamy garlic mashed potatoes **GF NF V**

Spiced roast pumpkin **DF GF NF V**

Vegetable panache, beans, broccoli and snow peas with almonds **DF GF V**

Honey glazed carrots **DF GF NF V**

Cheesy cauliflower bake **GF NF V**

Gravy **GF NF**

Mustards, horseradish, tomato sauce **GF NF V**

Assorted bread **V**

DESSERTS

Fresh fruit pavlova with kahlua cream **GF NF V**

Christmas pudding **V**

Mince pies **V**

Variety of chef's selection of desserts **V**



CHRISTMAS PLATED

TWO COURSE

\$75 PP

Entrée / Main or Main / Dessert

THREE COURSE

\$85 PP

Entrée / Main / Dessert

PLATED SERVICE INCLUSIVE OF:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water
- Selection of breads
- Selection of petit fours

MENU OPTIONS

- **Entrée**
- **Main**
- Dessert

CHRISTMAS PLATED

COLD ENTRÉE

Hot smoked salmon with cranberry purée, radish and charred orange **GF NF**

Poached prawns, jamon Iberico, watercress pesto, celeriac and truffle velouté, fig vincotto **GF NF**

Sesame and ginger poached chicken, shallots, pickled mushrooms, miso-kombu dressing, chilli oil **DF NF**

Buffalo mozzarella, Serrano ham, avocado mousse and crème fraîche **GF NF**

HOT ENTRÉE

Maple-glazed pork belly, celeriac purée and sautéed apple **DF GF NF**

Milk fed veal loin, young turnip, sweet onion purée, charred baby leeks, juniper berry emulsion **GF NF**

MAIN

Sous vide chicken breast, Jerusalem artichoke, heirloom carrots, potato fondant, brown chicken jus **GF NF**

Salmon confit, fennel, roast swede, saltbush, beurre blanc **GF NF**

Seared barramundi, potato fondant, broccolini, harrisa soubise sauce **GF NF**

Black Angus beef fillet, asparagus, garlic whipped potato, herb mushroom, bois boudran **DF GF NF**

Spiced pumpkin and fetta cannelloni, confit garlic sauce, arrabbiata, Parmesan and extra virgin olive oil **NF V**

Oven-roasted lamb rack, confit lamb shoulder, cauliflower purée, charred shallot and roast potato **GF NF**

Beer and honey-glazed pork belly, burnt apple purée, compressed apples, red cabbage, kalettes, whole mustard and pork crackling crumbs **GF NF**

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MENU OPTIONS

- Entrée
- Main
- **Dessert**

CHRISTMAS PLATED

DESSERT

Fruit mince pies with vanilla ice cream **V**

Traditional Christmas pudding with rummed crème anglaise **V**

Fresh fruit pavlova with kahlua cream and passionfruit curd **GF NF V**

Salted caramel cheesecake, popcorn, white chocolate milk clusters and vanilla pashmak **NF V**

SHARED DESSERT PLATTER *(with your choice of three (3) dessert canapés):*

Pistachio éclairs **V**

Lemon meringue tart **V**

Chocolate truffle and espresso gateau **V**

Salted caramel popcorn brownie **V**

Assorted mini cheesecakes **V**

Assorted macarons **V**



CHRISTMAS COCKTAIL

ONE HOUR PACKAGE **\$22 PP**

Choice of two (2) cold and three (3) hot canapé

TWO HOUR PACKAGE **\$35 PP**

Choice of two (2) cold & four (4) hot canapés and one (1) substantial item

THREE HOUR PACKAGE **\$52 PP**

Choice of three (3) cold & four (4) hot canapés and two (2) substantial items

FOUR HOUR PACKAGE **\$62 PP**

Choice of four (4) cold & five (5) hot canapés, two (2) substantial items and one (1) dessert

FIVE HOUR PACKAGE **\$84 PP**

Choice of four (4) cold & five (5) hot canapés, two (2) food stations, one (1) dessert

**Oyster Station \$5pp extra*

All items are one piece per person unless otherwise noted.

ADDITIONAL CANAPÉS

- \$6 per person, per item

ADDITIONAL SUBSTANTIAL CANAPÉS

- \$11 per person, per item

ADD A FOOD STATION

- Prices as listed

MENU OPTIONS

- **Canapés**
- **Substantial**
- **Dessert**
- Food Stations

COCKTAIL RECEPTION

COLD

Aburi prawn nigiri with spiced mayonnaise, soy, wasabi and pickled cucumber **DF GF NF**

Vegetable and tofu rice paper rolls with pickled vegetables, herbs and lime juice and lemongrass sauce **DF GF NF VG**

Turkey pastrami, horseradish, cranberry **NF**

Oysters with shallot and chive dressing **DF GF NF**

Roasted butternut and ricotta tart, rosemary honey glaze **NF V**

Sesame cone filled with coconut and ginger poached chicken, chilli, lime and coriander **DF**

HOT

Fried jalapeños stuffed with cream cheese, served with tomato relish **NF V**

Roasted vegetable pastizzi **V**

Maple and mustard glazed ham with crackling **DF NF**

Mini beef Wellingtons with Béarnaise sauce **NF**

Spicy fried chicken wings with chipotle mayonnaise **NF**

Cajun spiced prawns, garlic cream, charred corn, coriander oil **NF**

SUBSTANTIAL

Butter chicken with basmati rice and garlic naan

Braised beef cheek, potato mash and crispy shallot **NF**

Mexican bowl of chilli beef, corn chips, sour cream, guacamole and Mexican cheese **GF NF**

Pan-fried gnocchi, pumpkin, spinach, sage and burnt butter sauce **NF V**

Wagyu beef slider, caramelised balsamic onion, tomato relish, cheddar cheese and pickles on brioche bun

DESSERT

Almond-topped fruit mince pies **V**

Eggnog profiteroles **NF V**

Triple layer cake **V**

Variety of chef's selection of desserts **V**

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COCKTAIL RECEPTION

FOOD STATIONS

I'M GOING TO GET JALAPEÑO BUSINESS

+\$20 PP

Nachos: tortilla chips, chilli con carne, sour cream, guacamole and Mexican cheese **NF**

Soft tortilla, taco-spiced lamb shoulder, cumin yoghurt with pickled red cabbage **NF**

Black cobia and prawn ceviche with lime, fresh tomato, red onion, cucumber and chilli **DF GF NF**

SALAMI GET THIS STRAIGHT

+\$16 PP

Cheese and charcuterie:

- Salami, coppa, prosciutto, bresaola, chorizo, mortadella **NF**
- Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes **V**

BEEN THINKING BAO YOU*

+\$18 PP

Steamed bao buns:

- Sticky Asian pork, spring onion, cucumber, coriander and fried shallots **DF GF NF**
- Korean-style fried chicken, pickled cabbage, daikon and kimchi aioli **NF**

YOU'RE UN-BURGER-LIEVABLE

+\$18 PP

Slider duos:

- Wagyu beef patty, bacon, cheese, tomato relish and pickle on brioche bun **NF**
- Tex-mex pulled beef brisket and pork rib slider, cheese sauce, coleslaw and charcoal brioche bun **NF**

YOU'RE SECOND TO NAAN

+\$20 PP

Butter chicken **GF**

Chickpea and lentil dhal **NF V**

Naan bread and pappadums **NF V**

Raita **GF NF V**

**Chef included with station*

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COCKTAIL RECEPTION

FOOD STATIONS

PASTA LA VISTA, BABY*

+\$19 PP

Fusili pasta, meatballs, passata arrabiata, basil and ricotta **NF**

Penne aglio olio, roasted garlic, extra virging olive oil, sundried tomato and pecorino **NF V**

Italian breads with balsamic, olive oil **NF**

SO WE MEAT AGAIN*

+\$19 PP

Carvery with your choice of:

- Pork roast with crackling, apple sauce, gravy and honey-glazed vegetables **DF GF NF**;
- Roast beef sirloin, gravy, horseradish, mustard and smashed rosemary and sea salt potato **DF GF NF**; or
- Roast leg of lamb, mint jelly, pan sauce and duck fat potato **DF GF NF**

THE WORLD IS YOUR OYSTER*

+\$26 PP

4 oysters per person

- Freshly shucked oysters, lemon, lime, red wine and shallots, tabasco, bloody mary, ponzu and wasabi **DF GF NF**

DONUT WORRY, BE HAPPY

+\$13 PP

Chef's selection of glazed donuts, mini chocolate-filled French donuts **NF V**

Assortment of lollies

ALL YOU CAN SWEET

+\$15 PP

Chef's selection of three decadent desserts, cookies, lolly jars and other delights **V**

**Chef included with station*