

MERRY & BRIGHT - PLATED MENU

GLOW UP THE DARLING

1 COURSE \$65PP , 2 COURSES \$80PP , 3 COURSES \$95PP

LIGHTING THE FUTURE OF THE DARLING

2 COURSES \$120PP, 3 COURSES \$150PP

ENTRÉE

- Tassel Salmon Rilette, Pickle Vegetables, Sour Cream, Crispy Focaccia (A)
- Caesar Salad, Shaved Parmesan, Focaccia Cracker
- Wild Mushroom Risotto, Parmesan Crisps (V, GF)
- Spinach & Ricotta Ravioli, Truffle Cauliflower Velouté (V)

DESSERT

- Chocolate Pebble, Raspberry Coulis (VE)
- Pavlova, Chantilly Cream, Seasonal Berries (V, GF)
- Lemon Meringue Tart, Raspberry Gel, Vanilla Ice Cream
- Coffee Stone, Choco Soil, Sponge Chunks (VE)



MAIN

- Chicken Supreme, Truffle Mash, Broccolini, Jus (GF, NF)
- Slow Cooked Short Rib with Master Glaze, Asian Slaw, Egg Floss (DF)
- Beef Tenderloin MB 2+, Potato Gratin, Broccolini, Jus
- Humpty Doo Barramundi, Trio Cauliflower, Beurre Blanc (GF)
- Crispy Skin Tassie Salmon, Turmeric Coconut Bisque, Potato Pavé (A, GF)
- Grilled Eggplant Steak, Peri Peri Cream, Chickpea Puffs (VE, GF)
- Roasted Cauliflower Steak, Romesco & Frizzled Leek (V)

ENTRÉE

- King Fish Ceviche, Passion Fruit Vinaigrette, Pea Drill Blossoms (A, GF, DF)
- Wagyu Bresaola, Beetroot Chutney, Parmesan Tuile
- Smoked Duck Breast with Citrus Star Anise Sauce, Caramelized Pineapple
- Vannella Burrata Salad, Heirloom Tomato, Aged Balsamic, Pinenuts (V, GF)

MAIN

- Miso Glazed Glacier 5l Toothfish, Nori Cracker, Charred Asparagus (I, GF, DF)
- Paprika Crusted Lamb Rack, Creamy Polenta, Romesco

DESSERT

- Chocolate Pebble, Raspberry Coulis (VE)
- Pavlova, Chantilly Cream, Seasonal Berries (V, GF)
- Lemon Meringue Tart, Raspberry Gel, Vanilla Ice Cream
- Coffee Stone, Choco Soil, Sponge Chunks (VE)

SEAFOOD ORIGIN

A - Australian
I - Imported
M - Mixed

V - Vegetarian
VE - Vegan
DF - Dairy Free
GF - Gluten Free

SIDES TO SHARE \$10 PP PER COURSE

- Garden Salad
Mixed Salad Leaves, Spanish Onion, Heirloom Cherry Tomato, Cucumber, French Dressing
- Kipfler Potato
Butter Seared Kipfler, Thyme, Sea Salt
- Broccolini
Charred Broccolini, Almond Flake

SURCHARGES To alternate drop menus per person

One Course - \$5
Two Courses - \$10
Three Courses - \$15

MERRY & BRIGHT - BUFFET MENU

CLASSIC

\$85 PP

ADVANCED

\$125 PP

COLD

- Mix Green Leaves & Condiments (V)
- Chicken Caesar Salad
- Gourmet Pasta Salad, Grated Parmesan (V)
- Beetroot Salad, Persian Fetta (V, GF)
- Crackers, Lavosh (VE)
- Bread Rolls, Butter

ANTIPASTO BOARD

- Double Brie, Red Wax Cheddar, Nduja Goat Cheese
- Chicken & Cranberry Terrine, Salami, Mortadella, Ham
- Dried Fruits & Nuts

SOUP

- Potato & Leek Soup, Croutons (V, DF)

HOT

- Slow Smokey Roasted Brisket with Yorkshire Pudding, Gravy
- Pigs in Blankets (GF, DF)
- Traditional Roasted Turkey with Cranberry Jus
- Sauted Brussel Sprouts with Bacon & Lemon (GF, DF)
- Lemon Myrtle Roasted Baby Potatoes (VE,GF)
- Honey Glazed Carrots (V, GF, DF)
- Roasted Root Vegetables, Moroccan Spiced (VE, GF)
- Cauliflower Gratin (V)

DESSERT

- Seasonal Cut Fruit Platter (VE)
- Yule Log Cake (V)
- Christmas Pudding, Vanilla Custard (V)
- Fruit Mince Pies (V)

ADD ON:

- Chocolate Fountain Station \$10 pp
- Carving Station Live \$10pp per choice
 - Turkey with Gravy and Cranberry Sauce
 - Honey Glazed Ham
 - Suckling Pork Belly with Apple Sauce
- Scallop Thermidor \$10 pp per piece

FISH MARKET

- Tassie Tiger Prawns with Lemon & Cocktail Sauce (A, GF)
- Smoked Salmon Platter (A, GF, DF)
- Assorted Sushi with Condiments
- Green Mussels (I, GF, DF)
- * Sydney Rock Oyster with Condiments (A, GF, DF) - \$8 pp extra*

COLD

- Mix Green Leaves & Condiments (V)
- Chicken Caesar Salad
- Gourmet Pasta Salad, Grated Parmesan (V)
- Beetroot Salad, Persian Fetta (V, GF)
- Crackers, Lavosh (VE)
- Bread Rolls, Butter

ANTIPASTO BOARD

- Double Brie, Red Wax Cheddar, Nduja Goat Cheese
- Chicken & Cranberry Terrine, Salami, Mortadella, Ham
- Dried Fruits & Nuts

SOUP

- Potato & Leek Soup, Croutons (V, DF)

HOT

- Thyme Honey Glazed Lamb Riblets (GF, DF)
- Slow Smokey Roasted Brisket with Yorkshire Pudding, Gravy
- Pigs in Blankets (GF, DF)
- Traditional Roasted Turkey with Cranberry Jus (GF)
- Sauted Brussel Sprouts with Bacon & Lemon (GF, DF)
- Lemon Myrtle Roasted Baby Potatoes (VE, GF)
- Honey Glazed Carrots (V, GF, DF)
- Roasted Root Vegetables, Moroccan Spiced (GF, VE)

DESSERT

- Seasonal Cut Fruit Platter (VE)
- Yule Log Cake (V)
- Christmas Pudding, Vanilla Custard (V)
- Fruit Mince Pies (V)

SEAFOOD ORIGIN

A - Australian
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MERRY & BRIGHT - BEVERAGES PACKAGES

CLASSIC

STARTING FROM \$37

WINES

- Bancroft Bridge Sauvignon Blanc
- Bancroft Bridge Shiraz Cabernet
- Bancroft Bridge Brut

BEERS

- Sydney Brewery Lager (Bottled)
- Heineken 0.0

SOFT DRINKS & JUICE

- 2x Soft drinks in dispenser
- Water Provided by team

PREMIUM

STARTING FROM \$52

WINES

- Até Shiraz
- Até Sauvignon Blanc
- Até Rose
- Até Sparkling Brut

BEERS

- Sydney Brewery Lager (Bottled)
- Rotating Bottled Beer (Stone & Wood, Newtowner, Mountain Culture Limited Release)
- Heineken 0.0

SOFT DRINKS & JUICE

- 2x Soft drinks in dispenser
- Water Provided by team

DELUXE

STARTING FROM \$55

WINES

- Crowded House Sauvignon Blanc, Marlborough NZ
- Les Grabieses Rosé
- Audrey Wilkinson Shiraz
- RockBare Click '99 Sparkling Cuvée

BOTTLED BEERS

- Sydney Brewery lager
- Heineken 0.0
- 2x Changing bottle beers (Heineken, Stone and wood, newtowner, Mountain Culture)

SOFT DRINKS & JUICE

- 2x Soft drinks in dispenser
- Water Provided by team



ADD ON:

- Barista Coffee - \$5 Coffee for C&E clients
- Tea & Coffee stations - Charged separately as per events kit