



CHRISTMAS DINNER

CANAPES

\$43 PER DOZEN

Arancini with Romesco Sauce & Parmesan
Grilled Chicken Skewers with Lemon & Herbs
Caprese Salad Skewers
All Dressed Fondant Potatoes

\$49 PER DOZEN

Shaved Beef Crostini with Herbed Cheese &
Caramelized Onion Jam
Smoked Salmon with Whipped Feta, Dill on
Rye Crostini
Chili Soya Glazed Pork Belly with
Tomato Jam
Korean Inspired Tuna Tartare with
Avocado & Sesame

\$49 PER DOZEN

Selection of Local & International Cured
Meats, Artisan Cheeses, House Pickles,
Homemade Chutneys, Crackers



DINNER MENU

Served buffet style (minimum 20 guests for buffet) or family style (maximum of 20 guests for family style)

Option 1: \$57 per person, choice of one salad, one entree, one starch & seasonal vegetables

Option 2: \$67 per person, choice of two salads, two entrees, one starch & seasonal vegetables

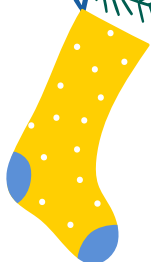
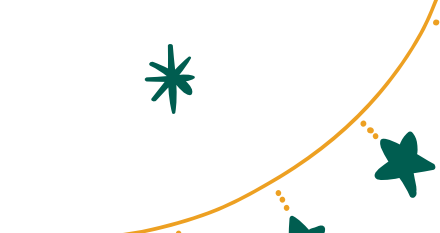
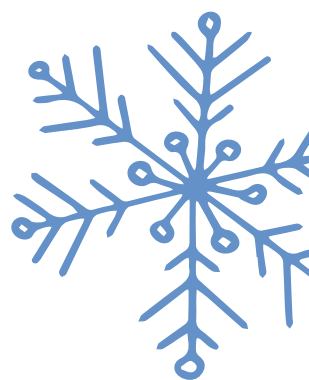
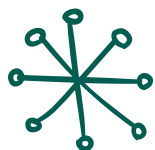
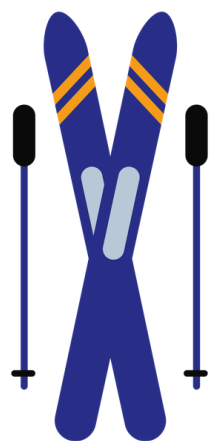
Enhancements: Additional salad - \$6 per person
Additional entree - \$10 per person

Salad Selections

Winter Salad – citrus, pomegranate, pickled beets, feta, roasted pumpkin seeds, balsamic dijon vinaigrette

Caesar Salad – OG style with house dressing, croissant croutons, confit garlic, parmesan & grilled lemon

Greek Salad





DINNER MENU

Sides & Starches

Roasted Brussel Sprouts with Cranberries,
Crispy Shallots, Dijon Maple Dressing

Maple Thyme Roasted Root Vegetables

Garlic & Herb roasted Baby Potatoes
Buttermilk Whipped Potatoes

Entrée Selections

Pasta Primavera/Romesco/Pesto options

Moroccan Vegetable Stew with Jasmine Rice
& Grilled Pita

Chicken Cacciatore with Pasta

Roasted Turkey Breast Roulade with
Savoury Sausage, Cranberry Preserve
& House Gravy





DINNER MENU

CARVING OPTIONS \$12 EXTRA PER PERSON

Leek Ash Crusted Roast Beef with Cabernet Jus

Mustard, Clove & Preserved Citrus Glazed
Smoked Ham

Roast Porchetta with Fruit Mostarda

DESSERT \$9 PER PERSON

Mascarpone Cheesecake
Sticky Toffee Pudding



DINNER MENU

PLATED DINNER

(up to a maximum of 30 guests)

Choice of Winter Salad or Chef's Seasonal Soup
Creation – Squash with Pear & Crème Fraîche,
Celeriac with Truffle & Herb Emulsion,
Leek & Potato with Bacon Brioche Crumb

Turkey Roulade with Roasted Yam, Potato Puree,
Brussel Sprouts, Cranberry Preserves & Gravy

\$59 PER PERSON

Or

Leek and Ash Crusted Beef Medallion with
Buttermilk Whipped Potatoes, Roasted Root
Vegetables, Caramelized Onion & Cabernet Jus

\$69 PER PERSON

Mascarpone Cheesecake

Or

Sticky Toffee Pudding

