

# Planning your Christmas function?

Sit back and relax as we deliver classic traditional favourites along with some contemporary Christmas fare. We look forward to making you look GREAT!

**Menu available from Monday 6th November up to and including Friday 22nd December.**

## Christmas Treats

3 pieces per serve

- Classic home-made festive fruit mince tarts
- Chocolate éclair filled with brandy cream
- Mini Christmas truffle balls with a coconut crumb
- Red velvet delight topped with freeze dried summer berries
- Black forest roulade

**\$9.20**  
per serve



Looking for a staffed event? We have a team of qualified chefs, waiters and bar staff for all events. Call our customer service on 9670 4361 to help in your planning.

## Christmas Outdoor Barbeques

A minimum of 10 people applies

### THE AUSSIE BARBEQUE

Choose one sausage flavour:

- Bratwurst sausage and bread
- Gourmet lamb and rosemary sausage and bread
- Beef sausage and bread

Beef Patty – with a burger bun, tomato, lettuce, cheese, pickles, condiments

House made potato salad

Traditional coleslaw with creamy mayonnaise

Grilled corn on the cob, chilli, paprika, lime, butter

Caramelised onions



**\$21.00**  
per person

### THE GREAT OUTDOORS

Choose one sausage flavour:

- Bratwurst sausage and bread
- Gourmet lamb and rosemary sausage and bread
- Beef sausage and bread

Grass Fed Sirloin steaks, marinated in chimichurri sauce

Beef Patty – with a burger bun, tomato, lettuce, cheese, pickles, condiments

House made potato salad

Traditional coleslaw with creamy mayonnaise

Grilled corn on the cob, chilli, paprika, lime, butter

Caramelised onion

**\$33.00**  
per person

### THE PREMIUM BARBEQUE

Choose one sausage flavour:

- Bratwurst sausage and bread
- Gourmet lamb and rosemary sausage and bread
- Beef sausage and bread

Grass Fed Sirloin steaks, marinated in chimichurri sauce

Southern style mojo pulled pork

Jerk spiced chicken thighs

Beef Patty – with a burger bun, tomato, lettuce, cheese, pickles, condiments

House made potato salad

Traditional coleslaw with creamy mayonnaise

Grilled corn on the cob, chilli, paprika, lime, butter

Caramelised onion

**\$43.50**  
per person

### CHOOSE FROM THE LIST BELOW FOR FURTHER ADD-ONS @ \$13.50 PER ITEM

- Grass fed sirloin steaks, marinated in chimichurri
- Southern style mojo pulled pork
- Spiced peach BBQ pork spareribs
- Texan style beef brisket house BBQ sauce

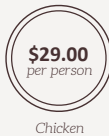
- Jerk spiced chicken thighs
- Grilled marinated prawn skewers
- Grilled Saganaki cheese with honey, thyme & lemon

For the ultimate BBQ experience, hire an Elizabeth Andrews chef so you can take the time out to relax. Our chefs will cook your food to perfection and ensure your BBQ is a success. All BBQ packages include disposable plates, cutlery, serviettes, serving utensils, tomato sauce and condiments. BBQ's with tools are available to hire for \$100.00 each. We recommend one BBQ per 50 guests.



# Paella

Whether you choose for us to cook your Paella on site or deliver it to you hot and ready to eat, you can rest assured it'll taste sensational.



For true theatre, why not book one of our chefs to come and cook at your site?

Minimum of 20 pax for drop off Paella and we require two days notice. Minimum of 30 pax for Paella cooked on site with a chef and we require two days notice.



# Cocktail Functions

A minimum of 10 people applies

**ONE HOUR COCKTAIL PACKAGE**  
 A selection of 3 hot and 3 cold canapés

**\$28.00**  
per person

**TWO HOUR COCKTAIL PACKAGE**  
 A selection of 4 hot and 4 cold canapés

**\$36.00**  
per person

**THREE HOUR COCKTAIL PACKAGE**  
 A selection of 5 hot and 5 cold canapés

**\$44.00**  
per person

Beverage packages are also available starting from just \$19.10 per person for a one hour package which includes orange juice, mineral water, soft drinks, red, white and sparkling wine, beer and ice filled tubs. Please refer to our online menu for beverages, staff and hire equipment.



# Seafood

Looking for something special to add to your Christmas buffet? Let us tempt you with our seafood platters.

## Christmas Seafood Platter

Minimum 6 serves and a day's notice.  
Tiger prawns, New Zealand mussels and smoked salmon served with blinis, cocktail sauce, lemon & horseradish cream



Shared platter

## Oysters

No minimum - 24 hours notice required.  
Natural oysters served with a lemon and mignonette dressing



# Buffet - hot or cold

A minimum of 10 people applies.



## MAINS - choose two

- Roast Turkey breasts with cranberry, maple glaze, baby apples and jus gras.
- Roast grass fed sirloin of beef, rolled black pepper, and served with a chimichurri sauce.
- Cranberry and pistachio stuffed chicken roulade.
- Five spiced cherry rum glazed baked leg ham.
- For the VEGETARIANS  
Miso glazed eggplant and soba noodle with nori and toasted sesame.

## SIDES

- Roast duck-fat potatoes, rosemary salt
- Garden salad, ancient grain salad
- Potato salad with cornichons (cold buffet option)
- Artisan bread rolls and butter side

## DESSERT

- Christmas Treats  
3 per person.

