

\$40.00 FOR SHARED ENTREE, MAIN OR MAIN, DESSERT \$50.00 FOR SHARED ENTREE, MAIN AND DESSERT

entrée to share

LOADED HUMMUS PLATTER WITH LAMB KOFTAS, HERB FALAFLES AND PITA BREAD

main course

HERB AND PARMESAN GNOCCHI WITH A ROASTED TOMATO AND CAPSICUM SAUCE, AND SHAVED PARMESAN.

OR

SEARED SALMON WITH ROASTED KUMARA, ROCKET AND A CITRUS DRESSING.

OR

HOROPITO LAMB LOIN ON A ROASTED BEETROOT AND FETA SALAD.

OR

BAKED HAM WITH A BOURBON AND PINEAPPLE GLAZE ON DUCK FAT ROASTED VEGETABLES.

dessert

BROWN SUGAR MERINGUE WITH WHIPPED CREAM AND BERRY COMPOTE

OR

BAKED CHOCOLATE TART WITH VANILLA BEAN ICE CREAM OR

VANILLA PANNACOTTA WITH A CHRISMAS FRUIT COMPOTE



\$45 FOR SHARED ENTREE, MAIN OR MAIN, DESSERT \$55 FOR SHARED ENTREE, MAIN AND DESSERT.

entrée to share

LOADED HUMMUS PLATTER WITH LAMB KOFTAS, HERB FALAFLES AND PITA BREAD

main course

DUCK CONFIT WITH ROCKET, LENTILS AND A PRESERVED LEMON LEBNAH.

OR

BAKED HAMWITH A BOURBON PINEAPPLE GLAZE WITH DUCK FAT ROASTIES.

OR

VENISON RACK WITH KUMARA ROSTI AND BROWN BUTTER CAULIFLOWER PUREE.

OR

PANSEARED FISH OF THE DAY WITH CHARRED LEMON ON A ASPARAGUS MARSCAPONE RISSOTTO

dessert

BROWN SUGAR MERINGUE WITH WHIPPED CREAM AND BERRY COMPOTE

OR

BAKED CHOCOLATE TART WITH VANILLA BEAN ICE CREAM OR

VANILLA PANNACOTTA WITH A CHRISMAS FRUIT COMPOTE



SEARED SALMON WITH A ROASTED KUMERA AND ROCKET SALAD, CITRUS DRESSING

or

HERB AND PARMESAN GNOCCHI TOSSED THROUGH A ROASTED TAMATO AND CAPSICUM SAUCE

or

HOROPITO LAMB LOIN WITH ROASTED BEETROOT ANF FETA SALAD

main course

DUCK CONFIT WITH ROCKET, LENTILS AND A PRESERVED LEMON LEBNAH.

OR

BAKED HAMWITH A BOURBON PINEAPPLE GLAZE WITH DUCK FAT ROASTIES.

OR

VENISON RACK WITH KUMARA ROSTI AND BROWN BUTTER CAULIFLOWER PUREE.

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PANSEARED FISH OF THE DAY WITH CHARRED LEMON ON A ASPARAGUS MARSCAPONE RISSOTTO

dessert

BROWN SUGAR MERINGUE WITH WHIPPED CREAM AND BERRY COMPOTE

OR

BAKED CHOCOLATE TART WITH VANILLA BEAN ICE CREAM OR

VANILLA PANNACOTTA WITH A CHRISMAS FRUIT COMPOTE

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prepared with love and

prepared with love and delivered to you.

LOADED HUMMUS PLATTER WITH LAMB KOFTAS, HERB FALAFLES AND PITA BREAD \$10 PER PERSON ENTREE \$22 MAIN SIZE

main course (min 30 people)

CIDER BRAISED HAM, LEMON AND HERB CHICKEN DRUMS, POTATO BACON AND SOUR CREAM SALAD, GARDEN SALAD AND YOUR CHOICE OF ONE OTHER SALAD SERVED WITH BREAD ROLLS.

FRESH FRUIT PAVALOVA AND BERRY BROWNEE FOR YOUR SWEET TREAT \$38.00

ASK US ABOUT OUR OTHER MENU OPTIONS WE HAVE SOME GREAT ADDITIONS.



prepared with love and delivered to you.

Christmas Nibbles

SMOKED SALMON CREAM CHEESE BLINIS
BEEF, CARAMELISED ONION BLUE CHEESE CROSTINI
TARRAGON, CHICKEN AND CREME FRAICHE CLUBS
APPLE AND PORK SAUSAGE ROLLS
CHAMPAGNE HAM AND MUSTARD THYME TARTS
SELECTION OF SWEET TREATS.

3 CHOICE \$12 4 CHOICE \$16 6 CHOICE \$24 NEED EXTRA \$4 PER ITEM