

Little Lunch Christmas made from scratch, made to nourish

Baked Brie Wreath s60

Cook yourself - wreath comes ready to bake, brie Cheese surrounded by freshly kneaded and rolled dough balls, ready to pop in the oven, finished with a generous drizzling of caramalised balsamic honey, onion jam and Walnuts

Canapé \$6 each minimum 20

Smoked Salmon, Mustard + Pink Cabbage Bruschetta House Smoked Salmon, Pickled Pink Cabbage, Fried Ciabatta, Sweet mustard, Crème Fraiche

Confit Chicken + Lemon Aioli Sliders Roasted Confit Chicken, Lemon Aioli, Brown Butter Onion + Sage Toasted Buns

Surf & Turf Sliders
Beef Brisket + Shrimp Cocktail Sliders best of both worlds

Smoky Corn & Tofu Fritters, Pickle + Dill Mayonnaise Sliders

Pork Belly with Chilli Caramel Bites

Christmas Ham Sliders

Clove + Pickle Glazed Ham, Mozzarella Cheese Sauce, Hot Mustard Onions Sliders

Vegan Carrot, Oyster Mushroom and Hazelnut Wellington Rolls Mini Vegan Carrot, Oyster Mushroom + Hazelnut "Wellington" Rolls

Glazed Ham + Buns

Glazed Ham + Buns Minimum 2 days notice \$180 3kg (serves approx. 25 People) \$350 7kg (serves approx. 50 People)

Clove + Pickle Glaze with Hot Mustard Onions + Buns Apricot, Clove + Ginger with Dill Pickles + Buns Sweet Jalapeno Cowboy Jam Lime + Peanut Dukkha + Buns

Minimum 5 days notice on all Christmas Menu

Buffet minimum 20 people GST not inc Price per person

+ Dessert

3 Main 3 Side \$50

Pulled Lamb Shoulder in BBQ Gravy Butterflied Turmeric Chicken Roasted Salt + Pepper Beef Clove + Pickle Glazed Ham Lentil Bolognese Ragu Roasted Pork

Sides

New Potatoes tossed in Lemon, Garlic and Green Herb Gremolata + Extra Virgin Olive Oil

Sour Red Cabbage, Pickled Carrots, Pickled Onion, Kale + Green Cabbage Slaw

Beef Fat Potatoes

Sour Cream + Chive, New Season Potato + Corn Salad

Aglio Olio Orzo, Green Peas, Cos, Parsley + Chilli Oil, Parmesan, Shallots, Spinach

Crispy Stuffing Salad Sage + Onion Stuffing, Cranberries, Almonds, Greens, Baby Cos, Cucumber + Mustard Dressing

Summer Greens Tossed in Sesame Chilli Oil

Additional Sides \$70 small 10 people \$130 Large 20 people

Dessert \$100 to share 8-10 people

Dessert platter
Selection of House Made Slices, Fruit and Sauces

Strawberry Meringue Trifle Vanilla Cake, Fresh Strawberries, Crisp Meringue, Vanilla Anglaise, Fresh cream, Strawberry Cream Liqueur

Rhubarb, Ginger and Lemon Pavlova Trifle Ginger Kiss Cake, Poached Rhubarb, Cream, Soft Pavlova Pieces, Lemon Curd

Cookies and Cream Cheesecake Vegan

Salted Caramel and Mango Pavlova

Summer Fruit Pavlova