



Christmas Eve Delivery Menu 01/01/2018

Delivered in disposable platters ready to serve or heat,
Let us take the stress out of cooking for your family this Christmas.
Delivery fee to your area applies.
Orders must be in by 17/12/2017

Roast meats - Foil tray ready to heat or serve

Serves approx. 10-12 people. 2 kg of Cooked and sliced meat. All served with side of gravy.

Tender Beef sliced	\$80.50
Succulent Pork sliced	\$70.50
Juicy Lamb sliced	\$ 90.50
Seasoned boned and rolled Turkey breast	\$90.50
Honey baked ham Sliced	\$80.50
Whole honey baked leg of ham POA	
Whole Turkey POA	

Platters

Cold meat platter deli meat platters (GF)	\$65.00 (serves approx. 10)
Honey ham, mild Hungarian salami, Roast Turkey, kabana sausage	
Cold peeled Prawn Platter w, thousand Island and fresh lemon (GF)	\$65.00
50 pieces	
Cold honey mustard marinated Tenderloins (GF)	\$79.00
30 pieces	
Chicken, roast pumpkin, fetta and spinach Frittata (GF)	\$85.00
30 pieces	
Fresh vegetables cheese & dip Platter (GF)	\$40.00
Carrots, celery, cucumber, cheese, cherry tomato and trio of colourful house dips	
Antipasto Platter (GF)	\$54.90
Salami, Ham, Italian sausage, marinated fetta & Olives, camembert, semi dried tomatoes, pickled onions, water crackers	
Cheese Platter	\$54.90
An assortment of soft and hard cheeses with house relish, dried fruit, nuts & water crackers.	

Salads

2500ml tray. Serves approx. 10 -12

Caesar Salad

Cos lettuce, Bacon, Egg, Garlic Croutons, Parmesan Cheese and dressing

Leafy Greek Salad

With Fetta, Cucumber, Kalamata Olives, Tomato, Spanish onion, baby spinach and red wine vinegar

Creamy Potato Salad

With Bacon, Egg, Spring Onion and seeded Mustard Mayo

Garlic and fresh herb potato Salad

Roast Pumpkin Pasta Salad

With Fetta, Pine nuts, Baby Spinach, Spanish onion, and honey mustard dressing

Beetroot and feta Salad

With Baby Spinach, Fetta, Walnuts, Sweet corn, Spanish onion and Red Wine Vinegar Cobb Salad \$2.50pp

Rice noodle Salad

Vermicelli rice noodles, fresh coriander, mint, chilli, peanuts, carrot and spring onion with Thai sweet chilli and lime seasoning

\$30.00

Grilled zucchini and prosciutto salad

With parmesan cheese, Rocket, Spanish onion and red wine vinegar

Roasted root vegetable Salad

Chat potatoes, pumpkin, sweet potato, carrot and parsnip, roasted in a honey seeded mustard.

Mediterranean Pearl Cous Cous

Roasted Capsicum, Semi dried tomato, Chilli, Spring Onion, Black Olives, Olive Oil, Fetta, baby spinach

Zucchini cous cous salad

Zucchini, mint, pistachio, cranberries, spring onion, lemon zest dressing

Sweet potato, cranberry and leek rice salad.

Red cabbage apple and cranberry slaw

\$34.00

Vegetables - Foil tray ready to heat or serve

2500ml tray. Serves approx. 8-10

Creamy potato bake

Cauliflower and broccoli gratin

Seasoned roasted root vegetables

\$38.00



Seasoned roast potato
Honey roasted carrots
Seared red cabbage with cranberries
Buttered baby beans w, almonds
\$30.00

Dessert – 10 per platter

Warm plum puddings
Sticky Date Puddings w, butterscotch sauce
Individual choc mud pudding w, choc sauce
House fruit mince pies
\$33.00

Assorted cake bites and slices platter (36 pieces)	\$53.00
Gourmet mini cakes platter (36 pieces)	\$70.00

Red velvet stack cake w, philly icing	\$88.00
White choc mud and raspberry compote stack cake	\$88.00
Pavlova w, cream, fresh fruit and passionfruit pulp	\$55.00