



## Christmas Eve Delivery Menu 16/04/2019

Menus and prices are subject to change and availability. Additional 10% GST applies.

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 serve approx. 10-15

<b>Cold meat platter deli meat platters (GF)</b>	<b>\$65.00</b>
Honey ham, mild Hungarian salami, Roast Turkey, kabana sausage	
<b>Gourmet cold meat platter</b>	<b>\$79.00 (serves 10-12 ppl)</b>
Smoked salmon, Mild Hungarian salami, chorizo, prosciutto	
<b>Cold peeled Prawn Platter w, thousand Island and fresh lemon (GF)</b>	<b>\$65.00</b>
50 pieces	
<b>Cold honey mustard marinated Tenderloins (GF)</b>	<b>\$75.00</b>
30 pieces	
<b>Moroccan Chicken, roast pumpkin, fetta and spinach Frittata (GF)</b>	<b>\$75.00</b>
30 pieces	
<b>Fresh vegetables cheese &amp; dip Platter (GF)</b>	<b>\$40.00</b>
Carrots, celery, cucumber, cheese, cherry tomato, sugar snap, radish and trio of colourful house dips	
<b>Antipasto Platter (GF)</b>	<b>\$55.00</b>



Hungarian salami, Italian sausage, marinated fetta & Olives, camembert, semi dried tomatoes, pickled onions, Dried fruit, nuts, chutney and lavosh.

### **Cheese Platter**

**\$55.00**

An assortment of soft and hard cheeses with house relish, dried fruit, nuts, grapes, relish & lavosh.

### **Salads**

2500ml tray full. Serves approx. 10 -15

#### **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

**\$34.00**

#### **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 creamy slaw**

**Morrocan roast pumpkin spanish onion, feta, spinach cous cous**

**\$38.00**

#### **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  
Seasoned roast pumpkin and Spanish onion  
**\$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