



## Christmas Eve Delivery Menu 01/01/2020

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 December 21<sup>st</sup>

### 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

<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</b>
Smoked salmon, Mild Hungarian salami, chorizo, prosciutto	
<b>Cold peeled Prawn Platter w, thousand Island and fresh lemon (GF)</b>	<b>\$60.00</b>
60 pieces	
<b>Moroccan honey marinated chicken tenderloins (GF)</b>	<b>\$70.00</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	



**Antipasto Platter (GF)**

**\$55.00**

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**

Foil tray. 1.5 – 2 kg. Serves approx. 10-15

**\$38.00**

**Caesar**, baby cos lettuces poached egg, garlic and herb croutons, parmesan

**The Greek**, feta, cucumber, tomato, Spanish onion, green pepper, oregano, olives dressing (GF)

**Red cabbage apple and cranberry creamy slaw**

**Beetroot and feta Salad**, Baby Spinach, Fetta, Walnuts, Sweet corn, Spanish onion and Red Wine Vinegar

**Bacon Rocket and parmesan Salad**, Crispy bacon, pine nuts, cherry tomatoes, parmesan, dressing

**Char Grilled zucchini and prosciutto salad**, Parmesan, rocket, Spanish onion and red wine vinegar

**Garlic and fresh herb potato Salad**, Royal blue, fresh parsley, confit garlic, extra virgin olive oil(GF)

**Cous cous**, broad bean, peas, herbs and lemon

**\$42.00**

**Creamy Potato Salad**, Royal blue, bacon, egg, spring onion, Dijon, seeded mustard, mayo (GF)

**Curried Cous Cous**, fire roast capsicum, Spanish onion, cherry tomato, avocado, coriander, dressing

**South Western Rice Salad**, Capsicum trio, Spanish onion, corn, black beans, tomato, cilantro, spiced honey dressing

**Roast Pumpkin Risoni Pasta Salad**, Fetta, baby spinach, Spanish onion, and honey mustard dressing

**Thai rice noodle Salad**, vermicelli and vegetable salad, peanuts, green coconut dressing

**Mediterranean Pearl Cous Cous**, Roasted capsicum, semi dried tomato, chilli, Spanish onion, olives, baby spinach, pesto

**Moroccan pumpkin Cous Cous**, Roast pumpkin and Spanish onion, baby spinach, feta, and fresh parsley

**Pesto bacon pasta salad**, Penne, roasted cherry tomato, Spanish onion, baby spinach

**Tuna chili pasta salad**, Penne, chilli, herbs, roasted cherry tomato, confit garlic, crunchy broccoli

**Mexican Rice Salad**, Roasted capsicum, corn, beans, Spanish Onion, cherry tomato, coriander, jalapenos

**Roasted root vegetable Salad**, Honey seeded mustard on a bed of rocket

**Zucchini cous cous salad**, mint, pistachio, cranberries, spring onion, lemon zest dressing

**Sweet potato, cranberry and leek rice salad**



### **Vegetables - Foil tray ready to heat or serve**

2500ml tray. Serves approx. 8-10

Creamy potato bake  
Cauliflower and broccoli gratin  
Honey mustard roasted root vegetables

**\$38.00**

Seasoned roast potatoes  
Honey orange roasted carrots  
Seared red cabbage with cranberries  
Roasted broccoli, confit garlic  
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  
Individual pavlovas, clotted cream, mixed berries and passion fruit pulp  
House gourmet fruit mince pies  
\$33.00

Assorted cake bites and slices platter (36 pieces) \$53.00  
Gourmet mini cakes platter (36 pieces) \$79.00

Red velvet stack cake w, philly icing \$88.00  
White choc mud and raspberry compote stack cake \$88.00  
Fill pavlova, clotted cream, fresh berries and passionfruit pulp \$55.00