



Christmas Eve Delivery Menu 01/11/2021

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 17th

minimum 4 meals per order

Roast meats - Foil tray ready to heat or serve

Serves approx. 8-10 people. 1.2 kg of Cooked and sliced meat. All served with side of gravy.

Tender Roast Beef sliced	\$72.00
Succulent Roast Pork sliced	\$60.00
Juicy Lamb sliced	\$72.00
Seasoned boned and rolled Turkey breast sliced	\$70.00
Honey baked bone ham Sliced	\$60.00
650ml container of rich house gravy	\$5.00
Whole honey baked leg of ham POA	
Whole Turkey POA	

Platters serve approx. 10-15 pax

Cold meat platter (GF)	\$66.50
Honey ham, mild Hungarian salami, Roast Turkey, kabana sausage	
Gourmet cold meat platter	\$80.50
Smoked salmon, Mild Hungarian salami, chorizo, prosciutto	
Cold peeled Prawn Platter w, thousand Island and fresh lemon (GF)	\$75.00
1 kg	
Moroccan honey marinated chicken tenderloins (GF)	\$70.00
30 pieces	
Moroccan Chicken, roast pumpkin, fetta and spinach Frittata (GF)	\$76.50
30 pieces	
Fresh vegetables cheese & dip Platter (GF)	\$46.50
Carrots, celery, cucumber, cheese, cherry tomato, sugar snap, radish and trio of colourful house dips	



Antipasto Platter (GF)

\$61.50

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

Cheese Platter

\$67.50

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 tray

Warm plum puddings w, custard
Sticky Date Puddings w, butterscotch sauce
Individual choc mud pudding w, choc sauce
Individual pavlovas, whipped cream, mixed berries and passion fruit pulp
House gourmet fruit mince pies
\$45.00

Assorted cake bites and slices platter (36 pieces) \$59.40
Gourmet mini cakes platter (36 pieces) \$82.80

Red velvet stack cake w, Philly icing \$95.00
White choc mud and raspberry compote stack cake \$95.00
Fill pavlova, whipped cream, fresh berries and passionfruit pulp \$58.00

Care Information

- All meals have a 3 day shelf life in the refrigerator and a 3 month freezer life.
- All meals can be frozen
- Make sure you thaw meals in the refrigerator the day before Heating.
- Reheat in Oven. Remove lid (cannot go in oven) and cover with foil. A general guide would be to cover with foil and heat on 160 - 180 for 25-35 mins
- You can also transfer food onto a plate/container and heat in the microwave.

Please contact our team if you have any questions ☺

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