Christmas Eve Delivery Menu 01/02/2026

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 Wednesday 10th December 2025 – Delivery 24th December – A 2-hour delivery time window will be given the week prior.

minimum 4 items per order

Roast meats - Foil tray ready to heat or serve
Serves approx. 6-10 people. (1.2 kg of Cooked and sliced meat) Most Include 1 x 650ml gravy

Tender Roast Beef sliced (gf)	$109.00
Slow cooked beef brisket (gf)	$97.00
Succulent Roast Pork sliced (gf)	$82.00
Juicy Lamb sliced (gf)	$119.00
Seasoned boned and rolled Turkey breast sliced (gf)	$104.00
Honey baked bone ham Sliced (gf)	$87.00
Moroccan marinated chicken tenderloin pieces (gf) (1.5kg)	$76.00
650ml container of rich house gravy (gf)	$7.00
Whole or half honey baked leg of ham POA	

Platters serve approx. 10-15 pax

Cold meat platter (GF) **$89.45**
Honey ham, mild Hungarian salami, Roast Turkey, kabana sausage

Gourmet cold meat platter **$112.00**
Smoked salmon, Mild Hungarian salami, chorizo, prosciutto

Cold peeled Prawn Platter w, thousand Island and fresh lemon (GF) **$89.60**
1 kg

House Moroccan pumpkin, fire roasted capsicum, feta spinach Frittata (GF)(V) **$100.55**
(Served hot or cold.) 30 pieces

Individual broccoli, spinach, feta & semi fried tomato frittatas (GF)(V) **$86.50**
24 pieces

Salmon sweet potato patties w, avocado yogurt dip (GF) **$89.50**
24 pieces

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Curried quinoa chickpea patties with chilli Jam (GF)(VG)(FD) **$82.50**
(Served hot or cold.) 24 pieces

Fresh vegetables cheese & dip Platter (GF) **$70.50**
Carrots, celery, cucumber, cheese, cherry tomato, sugar snap, radish and trio of colourful house dips

Antipasto Platter (GF) **$89.00**
Mild Hungarian salami, Italian sausage, marinated fetta & Olives, cheddar cheese, semi dried tomatoes, pickled vegetables, dried fruit, candies walnuts, relish, Gluten Free Wafer crackers.

Cheese Platter (GF) **$96.70**
An assortment of soft and hard cheeses with house relish, fresh and dried fruit, nuts & Gluten Free Wafer crackers .

Salads
Foil tray. 1 – 1.7 kg. Serves approx. 8-12 (small side serve)

$45.00
Cheesy coleslaw, red and green cabbage, carrot, Spanish onion, cheddar, mayo (gf)
Traditional garden salad, mixed leaf, tomato, Cucumber, Spanish onion, Capsicum, Carrot, Italian dressing (gf)(vg**)**
Garlic and fresh herb potato salad, Royal blue, fresh parsley, confit garlic, extra virgin olive oil (gf)(vg)

$47.00
Asian slaw, savoy & red cabbage, capsicum, carrot, snow peas spring onion, coriander, nuts, dressing (gf)(vg)
Mexican slaw, savoy & red cabbage, capsicum, carrot, onion, charred corn, cilantro, lime dressing (gf)(vg)
Pesto bacon pasta salad, Penne, roasted cherry tomato & Spanish onion, red capsicum, pine nuts, spinach
Thai rice noodle Salad, vermicelli, fresh herb and vegetable salad, peanuts, chili lime dressing (gf) (vg)
Red cabbage and Kale slaw, carrot, green onion, capsicum, parsley & mint, pepitas, Dijon apple cider dressing (gf) (vg)

$50.00
Classic Caesar, baby cos, crispy bacon, boiled egg, shaved parmesan garlic croutons, dressing
Leafy Greek, feta, cucumber, tomato, Spanish onion, baby spinach, olives, herb red wine dressing (gf)
Beetroot and feta, Baby Spinach, Candied walnut, sweet corn, Spanish onion, red wine vinegar (gf)(v)
Moroccan pumpkin Cous Cous, Roast pumpkin and Spanish onion, baby spinach, feta, lemon dressing (v)
Provencal potato salad, garlic, parsley, capers, green olives, garlic Dijon vinegarette (gf)(vg)
Creamy Potato Salad, Royal blue**,** bacon, egg, spring onion, Dijon, seeded mustard, mayo (gf)
Apple Salad, Baby Spinach, Apple, feta, candied walnuts, dried cranberries, Olive Oil, lemon juice(gf)
Roast Pumpkin Risoni Pasta Salad, Feta, baby spinach, Spanish onion, honey mustard dressing (v)

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Mediterranean Pearl Cous Cous, Roasted capsicum, semi dried tomato, chilli, Spanish onion, olives, baby spinach, pesto (v)
Tuna chili pasta salad, Penne, chilli, herbs, roasted cherry tomato, confit garlic, crunchy roasted broccoli, green onion
Mexican Brown Rice Salad, Roasted capsicum, corn, black beans, Spanish Onion, cherry tomato, cilantro, jalapenos, spiced honey & lime dressing (gf)(vg)
Roasted root vegetable Salad, Honey seeded mustard on a bed of rocket (gf)(v)
Creamy Mexican slaw, savoy & red cabbage, capsicum, carrot, onion, charred corn, cilantro, black beans, jalapenos, creamy lime dressing (gf)(v)
Quinoa & Chickpea Salad, Fresh parsley, garlic, green onion, tomato, cucumber, red capsicum, dressing (gf)(vg)

$56.00 - $59.00
Char Grilled zucchini and prosciutto salad, Parmesan, rocket, Spanish onion, red wine vinaigrette (gf)
Char-Grilled halloumi & Zucchini Salad, radish, semi dried tomato, rocket, pumpkin seed, yoghurt dressing (gf)(v)
Marinated cherry tomato Bocconcini, prosciutto Salad, baby spinach, basil, balsamic glaze, basil evoo (gf)(v)
Pear Rocket Salad, parmesan, candied walnuts, dried cranberry, honey seed mustard dressing (gf)
Chorizo Zucchini &Pea pearl cous cous, Crisp chorizo, feta, cherry tomato, charred zucchini, peas, chili, dressing
Bacon rocket and parmesan salad, Crispy bacon, pine nuts, cherry tomatoes, parmesan, dressing (gf)

Vegetables - Foil tray ready to heat or serve

foil tray. Serves approx. 8-10

Creamy potato bake (gf) (v) **$47.50**
Cauliflower and broccoli gratin (v) **$50.00**
Honey mustard roasted root vegetables (gf) (vg) **$46.50**
Honey orange roasted carrots and parsnips (gf) (v) **$42.00**
Sage and cranberry stuffing (30 pieces) (v) **$43.00**
Seasoned roast pumpkin and Spanish onion (gf) (vg) **$40.00**

Seasoned roast potatoes (gf)(vg)
Honey orange roasted carrots, slithered almonds, pepitas, dried cranberries (gf) (v)
Seared red cabbage & Kale, shiraz jus, cranberries, (gf) (vg)
Roasted broccoli, confit garlic, slithered almonds (gf) (vg)
$38.00

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Dessert – 10 per tray

Warm plum puddings w, custard **$57.50**
Sticky Date Puddings w, butterscotch sauce **$55.00**
Individual choc mud pudding w, choc sauce **$55.00**
Individual pavlovas, whipped cream, fresh strawberry, Kiwi, and passion fruit pulp **$60.00**

Assorted cake bites and slices platter (36 pieces)	**$77.70**
Assorted cake bites and slices platter (GF)(VG) (36 pieces)	**$81.50**
Gourmet cake bites platter (36 pieces)	**$115.00**
Decadent white chocolate rocky road & Chocolate dipped strawberries (30 pieces)	**$116.00**

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 min.
- 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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