



# Traditional Christmas

**Lunch or Dinner - \$45 per person**

## **Main**

*A plated Christmas meal featuring:*

Christmas spiced roast chicken (gf, df)  
Locally smoked glazed leg ham (gf, df)  
Seasoned roast vegetables (gf, dfo)  
Steamed greens w/ herbed butter (gf, dfo)  
Stuffing  
Gravy (gf)  
Spiced cranberry and apple chutney (gf, dfo)

## **Dessert**

*Served alternate drop*

Traditional Christmas pudding  
with spiced rum butterscotch (gfo)

Cherry cheesecake brownie with decadent  
chocolate and cherry sauce

*For df/gf guests only - alternative dessert provided*

**v - vegetarian | vg - vegan | gf - gluten free | df - dairy free | o - option**  
**Please advise if you are coeliac or have severe allergies**

*\*Minimum 6 guests\**

*Each guest receives welcome drink and bon-bon*



# Canapés

**\$20 per person**

*A casual option:  
served as grazing platters,  
perfect for mingling*

## **Antipasto & Cheese**

## **Hot Finger Food**

*Choose one or the other,  
or a selection of both*

*\*Minimum 20 guests for canapés\*  
Each guest receives welcome drink and bon-bon*

Please advise if any guests are coeliac or have severe allergies



# 2-course Lunch | \$40 per person

## MAIN

**Jerk Chicken Pizza** – tangy mango BBQ sauce, spicy jerk chicken, capsicum, red onion, baby spinach (gfo - add 2)

**Venison Cobbler** – Tenterfield venison braised with flavours of mulled wine, mash, finished with a cheddar & rosemary scone (gf)

**Halloumi Fritters** – honeyed yoghurt sauce, herb & citrus salad (gfo, v)

**Chicken Nachos** – South American spiced slow-cooked chicken, cheese, pineapple salsa, guacamole, lime crema (gf, dfo)

**Salt & Pepper Squid** – lightly fried, sweet chilli mango Sambal, fresh salad (gfo, df)

**Pulled Pork Burger** – GBB cider pulled pork, chipotle aioli slaw, house pickles, crispy onion strings, chips (gfo, dfo)

**Falafel** – quinoa tabouleh, house flatbread, tzatziki, sweet potato chips (v, gfo, vgo, dfo)

## DESSERT

**Chocolate Parfait** – dark & white chocolate layered frozen parfait, honeycomb shards (gf)

**Matcha Panna Cotta** – matcha & coconut, fresh strawberry compote, sesame tuille (gf)

**Sticky Date and Ginger Pudding** – served warm, spiced rum butterscotch and icecream

**Doughnuts (3)** – cinnamon & cardamom sugar, blood orange caramel sauce, vanilla icecream (gfo, dfo, v, vgo)

**Lemon Meringue Tart** – torched Italian meringue, passionfruit coulis (gf)

**Cheese Plate** – a featured cheese from Stanthorpe Cheese, served with house-made fruit paste and crackers (gfo)

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\*Minimum 6 guests\*

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# 3-course Dinner | \$68 per person

## Entrée

**Spent Grain Sourdough** – made in-house, served with smoked garlic and honey butter (dfo)

**Seared Scallops** – butternut purée, crisp apple and citrus, cider pearls (gf, df)

**Stuffed Mushrooms** – goats cheese, polenta crust, salsa verde, balsamic reduction (v, gf)

**Dumplings** – house made chicken dumplings, pan fried with a vibrant Nepalese sauce (df)

**Aloo Tikki** – potato croquette seasoned with aromatic spices, lightly fried,  
served with mint chutney and tamarind (gf, df, v, vgo)

**Lamb Cutlet** – beetroot hommus, rocket, feta, lemon emulsion (gf)

## Main

**Chargrilled Tenderloin Rump** – kipler chips, smoked garlic béarnaise, seasonal greens (gfo)

**Pork Cutlets** – miso apple purée, sesame roasted sweet potato, pickled daikon (gf, df)

**Chicken Breast Roulade** – sous vide with garlic and herb, mash,  
blistered cherry tomatoes, lemon pan jus (gf)

**Barramundi** – pan seared, with a fragrant tumeric and coconut broth, wilted Asian greens (gf, df)

**Lamb Shank** – slow braised with Persian flavours, herbed cous cous, charred  
heirloom carrots, fresh herb salad (df)

**Pumpkin Dahl** – rich and fragrant lentil curry, with turmeric rice, kachumber salad, coconut raita,  
house-made flatbread (gfo, dfo, v, vgo)

## Dessert

**Chocolate Parfait** – dark & white chocolate layered frozen parfait, honeycomb shards (gf)

**Matcha Panna Cotta** – matcha & coconut, fresh strawberry compote, sesame tuille (gf)

**Sticky Date and Ginger Pudding** – served warm, spiced rum butterscotch and icecream

**Doughnuts (3)** – cinnamon & cardamom sugar, blood orange caramel sauce,  
vanilla icecream (gfo, dfo, v, vgo)

**Lemon Meringue Tart** – torched Italian meringue, passionfruit coulis (gf)

**Cheese Plate** – a featured cheese from Stanthorpe Cheese,  
served with house-made fruit paste and crackers (gfo)

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\*Minimum 6 guests\*

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## 2-course Dinner | \$54 per person

### Main

**Chicken Breast Roulade** — sous vide with garlic and herb, mash, blistered cherry tomatoes, lemon pan jus (gf)

**Chargrilled Tenderloin Rump** — kipler chips, smoked garlic béarnaise, seasonal greens (gfo)

**Pork Cutlets** — miso apple purée, sesame roasted sweet potato, pickled daikon (gf, df)

**Barramundi** — pan seared, with a fragrant tumeric and coconut broth, wilted Asian greens (gf, df)

**Lamb Shank** — slow braised with Persian flavours, herbed cous cous, charred heirloom carrots, fresh herb salad (df)

**Pumpkin Dahl** — rich and fragrant lentil curry, with turmeric rice, kachumber salad, coconut raita, house-made flatbread (gfo, dfo, v, vgo)

### Dessert

**Chocolate Parfait** — dark & white chocolate layered frozen parfait, honeycomb shards (gf)

**Matcha Panna Cotta** — matcha & coconut, fresh strawberry compote, sesame tuille (gf)

**Sticky Date and Ginger Pudding** — served warm, spiced rum butterscotch and icecream

**Doughnuts (3)** — cinnamon & cardamom sugar, blood orange caramel sauce, vanilla icecream (gfo, dfo, v, vgo)

**Lemon Meringue Tart** — torched Italian meringue, passionfruit coulis (gf)

**Cheese Plate** — a featured cheese from Stanthorpe Cheese, served with house-made fruit paste and crackers (gfo)

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\*Minimum 6 guests\*

Each guest receives welcome drink and bon-bon