

Christmas buffet



As at 16 August 2025. Menus subject to change.

2 mains, 3 sides and 1 dessert - \$59 per person + GST

1 main, 3 sides and 1 dessert - \$45 per person + GST

Add an extra main - \$14pp + GST

Add an extra side - \$6pp + GST

Add an extra dessert - \$8pp + GST

Minimum 25 people

Includes complimentary fresh baked focaccia bread and whipped butter

Any staffing or hire equipment is additional to these prices

(df) Dairy free | (gf) Gluten free | (n) Contains nuts | (v) Vegetarian | (vg) Vegan

Christmas Mains

- Hot ham carved off the bone with a marmalade and ginger glaze and house made mustard relish (df | gf)
- Slow cooked lamb shoulder with preserved lemon, fresh mint, pomegranate, and harissa and an orange tahini yoghurt sauce (\$4 surcharge pp) (gf)
- Roasted whole free-range chicken flavoured with garlic, lemon, and sumac and stuffed with almond, apricots, bulgar wheat, served with a zesty romesco sauce (df | n)
- Roasted flat mushroom on a smoked beetroot puree, grilled halloumi and dukkah (gf | v | n)

Christmas Sides

- Herby roast potatoes with confit garlic and caramelised onions (df | gf | v | vg)
- Roasted cauliflower and kumara medley with a three cheese sauce and herby bread crumbs (v)
- Roasted carrot salad, pumpkin seeds, mint and a sultana-caper dressing (df | gf | v | vg)
- Roasted butternut and freekah salad, barbary, sultanas, red onion, cucumber, mint and a spicy dressing (v | vg | df)
- Nosh green salad with house dressing (df | gf | v | vg)

Christmas Desserts

- Christmas trio, mince pies, chocolate dipped strawberries and cranberry pistachio fudge (n)
- Summer Strawberry Trifle (gf)
- Black forest Eton mess with cocoa and berry meringues (gf | v)