

Christmas catering



As at 01 May 2025. Menus subject to change.

The catering can be delivered to either your workplace or to your home, served hot and ready to eat.

1 mains, 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

(gf) Gluten Free | (v) Vegetarian | (vg) Vegan | (df) Dairy Free | (n) Contains Nuts

(df) Dairy free | (gf) Gluten free

Christmas Mains

- Hot ham carved off the bone with a marmalade and ginger glaze and house made mustard relish (df | gf)
- Roasted flat mushroom on a smoked beetroot puree, grilled halloumi and dukkah (v, 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)
- Slow cooked lamb shoulder with preserved lemon, fresh mint, pomegranate, and harissa and an orange tahini yoghurt sauce (gf) (\$4 surcharge pp)

Christmas Sides

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

Christmas Desserts

- Black forest Eton mess with cocoa and berry meringues (gf, v)
- Christmas trio, mince pies, chocolate dipped strawberries and cranberry pistachio fudge (n)
- Raw sugar bruleed coconut tapioca pudding with fresh fruit (gf, vg)