



## Christmas Eve Cocktails

(please see our cocktail menu for more ideas)

Prawn served on potato rosti with avocado salsa	(24) \$88
Petit savoury tartlets with pumpkin and fetta (V)	(24) \$92
Vegetarian Vietnamese rice paper rolls with hoisin sauce (G/F) (V)	(18) \$84
Peking duck pancake	(16) \$95
Housemade sesame & herb pork wellington in puff pastry	(40) \$78
Mushroom & risotto parmesan balls with garlic aioli (G/F)	(36) \$83
Prawns: Large tempura served on skewer with lime mayonnaise	(24) \$90
House made mini wagyu beef pies	(24) \$92
Beer battered Fish with lime mayonnaise	(30) \$85

## Christmas Sweets

Aussie Christmas Pudding wrapped in calico	900g- \$38/ 400g- \$28/ 150g- \$18
Traditional Christmas Cake wrapped in cello	\$38
Other Sweet Treats- White Xmas, Mince Pies, Xmas Friands	\$4.50 each
Choc Dipped Strawberries	\$3.50 each
Christmas Macaroons	\$4.50 each
Cupcakes	\$4.50 lge/ \$3.50 mini



## Christmas Eve 2015

### Seafood Platter

Fresh Oysters, Tiger King Prawns, BBQ Squid, Smoked Salmon and Mussels with lime mayonnaise and fresh limes.

Market Price

### Whole Baked & Glazed Leg of Ham

Scored and decorated with a liqueur citrus glaze

\$35 per kg

approx 7-10kgs

### Asian Pork

In a sticky sweet marinade with apple and pear chutney

\$98 serves 8

### Rare Roast Beef (Un-sliced)

Crusted with Garlic, wholegrain Mustard, Honey, fresh Lemon & chopped fresh Herbs

\$35 per kg

approx 3kgs

### Tuscan style Turkey Breast

Stuffed with spinach, semi-dried tomato and shaved parmesan  
With a champagne cream sauce

\$110 serves 8

### Vegetable Crudités Platter

An array of fresh vegies, cheeses, dip, crackers etc

\$140

### Fruit & Cheese Platter

Seasonal fresh & dried fruits with gourmet cheeses

\$99

### Antipasto Platter

Continental meats, olives, onions, fetta, eggplant, tomato, capsicum and crusty rolls

\$150

### Christmas Sweetie Platter

Selection of slices including rocky road, peppermint, macadamia, caramel, cherry ripe, jaffa, chocolates, rum balls, white xmas

\$95



## Gourmet Salads and Vegetables

**\$64 per tray** (approx 2kg suitable for 10 guests)

### **Prawn and Crab Pasta Salad**

With Tiger prawns, crab meat, celery, Spanish onion, red capsicum and chopped coriander. Dressed in a gentle sweet chilli mayonnaise and finished with a delightful mango salsa.

### **Seasoned and oven roasted chat potatoes Salad**

With gg, diced gherkin, Spanish onion and fresh basil. Dressed in a light seeded mustard mayonnaise.

### **Traditional Caesar Salad**

With Crisp cos lettuce, bacon, grated egg, shaved parmesan and Culinarius' home-made dressing. (Anchovies optional)

### **Mediterranean Quinoa salad**

With oven roasted vegetables and honey roasted pine nuts. Infused with mint and coriander

### **Greek Salad**

Roughly chopped cucumber, Spanish onion, red capsicum, mixed with crisp cos lettuce with fetta and kalamata olives. Complimented by a lemon, oregano, garlic and olive oil dressing.

### **Culinarius' Creation**

Mixed leaf with tomato, Spanish onion, cucumber, red capsicum, shaved carrot. Topped with fresh herbs, sliced olives and complimented with a balsamic vinaigrette.

### **Melange of seasonal Baked vegetables**

**\$85 serves 10**

Sweet potato, beetroot, pumpkin, potatoes, zucchini

### **Steamed Seasonal Greens**

**\$65 serves 10**

Broccolini, asparagus, beans