



Christmas Eve Cocktails 2017

(please see our cocktail menu for more ideas)

Prawn served on potato rosti with avocado salsa	(24) \$92
Petit savoury tartlets with pumpkin and fetta (V)	(24) \$95
Vegetarian Vietnamese rice paper rolls with hoisin sauce (G/F) (V)	(18) \$86
Peking duck pancake	(16) \$95
Housemade sesame & herb pork wellington in puff pastry	(48) \$85
Mushroom & risotto parmesan balls with garlic aioli (G/F)	(36) \$85
Prawns: Large tempura served on skewer with lime mayonnaise	(30) \$95
House made mini wagyu beef pies	(24) \$92
Beer battered Fish with lime mayonnaise	(36) \$90

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
Rocky Road Bon Bon (serves 8-10)	\$25



Christmas Eve 2017

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

\$145

Fruit & Cheese Platter

Seasonal fresh & dried fruits with gourmet cheeses

\$105

Antipasto Platter

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

\$155

Christmas Sweetie Platter

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

\$105



Gourmet Salads and Vegetables

\$65 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