

Christmas Eve Cocktails 2021

Please see our cocktail menu on our website Culinarius.com.au

Christmas Sweets

Aussie Christmas Pudding wrapped in calico	600g- \$30/ 100g- \$15
Traditional Christmas Cake wrapped in cello	1kg \$45
White Christmas Slice	\$33 for 6
Fruit Mince Tart	\$33 for 6
Xmas Friands	\$33 for 6
Choc Dipped Strawberries	\$24 for 6
Christmas Macaroons	\$27 for 6
Christmas Donuts	\$24 for 6
Rocky Road Bon Bon (serves 8-10)	\$25



Christmas Eve 2020

Seafood Platter	Market Price	
Fresh Oysters, Tiger King Prawns, BBQ Squid, Smoked Salmon		
and Mussels with lime mayonnaise and fresh limes.		
Baked Trout	Market Price	
Tarator style with a tahini and yoghurt dressing, freshly chopped herbs and wallnuts and a hint of		
chilli		
Whole Baked & Glazed Leg of Ham	\$35 per kg	
Scored and decorated with a liqueur citrus glaze	approx 7-10kgs	
Apricot and Pistachio Pork	\$98 serves 8	
A choice boned loin of Pork rolled around a sumptuous filling of apricots and pistachio		
Rare Roast Beef (Un-sliced)	\$35 per kg	
Crusted with Garlic, wholegrain Mustard, Honey, fresh Lemon	approx 3kgs	
& chopped fresh Herbs		
Vegetable Crudités Platter	\$155	
An array of fresh vegies, cheeses, dip, crackers etc		
Fruit & Cheese Platter	\$120	
Seasonal fresh & dried fruits with gourmet cheeses		
Antipasto Platter	\$165	
Continental meats, olives, onions, fetta, eggplant,	÷	
tomato, capsicum and crusty rolls		
Christmas Sweetie Platter	\$120	
Selection of slices including rocky road, peppermint, macadamia, caramel,		
cherry ripe, jaffa, chocolates, rum balls, white xmas		



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.

Mediterranean Quinoa salad

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

Roast Vegetable

With baked beetroot, sweet potato, onion & eggplant. Served on a bed of mesclun with balsamic vinegar dressing.

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 and shaved beetroot with avocado. Topped with fresh herbs, sliced olives and complimented with a balsamic vinaigrette.