



CELEBRATIONS

**Nº1**  
**RESTAURANT**  
BAR & CAFÉ

STAFF FUNCTIONS

## CHRISTMAS MENU

### HORS D'OEUVRES

#### Coconut Prawn Cocktail

fresh and delicious coconut prawn salad  
with lime & coriander

#### Chicken & Cranberry Crostini

exquisite tasty Creamed Chicken &  
Cranberry spread on crispy crostini

#### Mushroom Arancini

succulent crispy balls arborio rice, porcini  
mushroom and parmesan cheese

### MAIN COURSE

your choices served with new potatoes & minted butter, green beans  
& slithered almonds & garden salad with red wine vinaigrette

#### Seared Hot Ham

seared hot ham leg served with honey mustard glaze

#### Fresh Grilled Salmon

grilled salmon served on baba ganoush style aubergine and tahini sauce

#### Seared Beef Salad

seared sirloin on a bed of rocket and cherry tomatoes with a herb salsa verde

#### Creamy Braised Chicken

tamari and honey braised chicken in a creamy wine sauce

#### Goat Cheese & Beetroot Tart

creamy goats cheese and pickled beetroot in a flaky pastry case

### DESSERT

#### Eton Mess

A delightful combination of pavlova meringue, berries & cream

#### Chocolate Mocha Fudge Cake

a warm velvety chocolate mocha cake with a rich chocolate ganache topping

#### Fresh Summer Fruit Salad

a fine selection of seasonal fruit tossed with a lemon and mint dressing

min 10 people  
up to 20 table buffet  
20 - 50 buffet

2 Options - \$75 pp  
3 Options - \$88 pp

Wine & beer pairing available