

Sit back and relax as we deliver some of those classic traditional favourites along with some contemporary Christmas fare. We look forward to making you look GREAT!

Our special Christmas menu is available from Monday 8th November right up to and including Friday 24th December.



Christmas Treats

Christmas Petit Fours

3 bite sized pieces per serve



- Gingerbread stars with milk chocolate
 & macadamia crumb.
- Mango cheesecake diamonds on a ginger nut base.
- Red velvet lamingtons, raspberry and lime filling with shredded coconut (GF).
- Passionfruit baubles with mango and lime mousse dipped in chocolate on a hazelnut dacquoise.
- Classic home-made special festive fruit mince tart
- Mini pavlovas of meringue topped with choc cups of strawberry, mango and passionfruit curd (VEGAN)

Christmas Brownie (GF)

Rich chocolate brownie made with almond meal and a white chocolate drizzle topped with freeze dried raspberries.

Christmas Outdoor Barbeque

A minimum of 10 people applies

The Aussie BBQ =

Gourmet lamb and rosemary sausages, home-made beef burger patties (vegan available on request), potato salad, garden salad, sticky sweet barbequed onions, bread rolls and butter plus a selection of condiments.

The Great Outdoors

Peri Peri chicken skewers, wagyu beef burgers (vegan available on request), gourmet lamb and rosemary sausages, potato salad, Greek salad, balsamic caramelised onions, bread rolls and butter plus a selection of condiments.

The Deluxe BBQ =

Garlic and chilli prawn skewers, gourmet lamb and rosemary or pork and fennel sausages, Chimichuri lamb mid-loin chops, BBQ corn on the cob with herb and lime butter, garden salad, potato salad, ancient grain salad, balsamic caramelised onions, bread rolls and butter plus a selection of condiments.

The Premium BBQ =

Sumac and lemon salmon fillets, peri peri chicken skewers or bourbon marinated pork spare ribs, Chimichuri lamb mid-loin chops, gourmet lamb and rosemary or pork and fennel sausages, corn on the cob with herb and lime butter, garden salad, potato salad, ancient grain salad, balsamic caramelised onions, bread rolls and butter plus a selection of condiments.







For the ultimate BBQ experience, hire an Elizabeth Andrews chef so you can take the time out to relax. Our chefs will cook your food to perfection and ensure your BBQ is a success. All BBQ packages include disposable plates, cutlery, serviettes, serving utensils, tomato sauce and condiments. BBQ's with tools are available to hire for \$100 each. We recommend one BBQ per 50 guests.



Paella (Covid Safe)

Whether you choose for us to cook your Paella on site or deliver it to you hot and ready to eat, you can rest assured it will be Covid safe and it'll taste sensational!







Chicken and Chorizo Mixed Seafood (prawn, calamari, mussels, fish fillet)

For true theatre, why not book one of our chefs to come and cook at your site? We'll also provide Covid safe packaging, crowd barriers and PPE.

Minimum of 20 pax and we require two days notice.

3 Course Christmas Dinner Party

A minimum of 4 people applies – Food is delivered cold and labelled with heating instructions



Entrèe

Seafood Plate – prawns, oysters smoked salmon and condiments.

Mains - choose two:

- Crispy skinned pork belly topped with a poached prawn, apple, radish and Asian herb salad and served with a chilli caramel sauce (GF)
- 12-hour cooked lamb shoulder served with a green sauce and lemon (GF)
- Chinese-style braised beef short rib served with pickled cucumber, red onion, chilli and Asian herb salad (DF)
- Roasted chicken pieces cooked with tomato, green olive and a smoked paprika butter sauce (GF)
- Miso glazed eggplant and enoki mushroom dumplings served with spring onion and chili oil (Vegan)

Sides - choose two:

- Roasted duck-fat potatoes, rosemary salt
- Whole roasted cauliflower, tahini yoghurt and spices.
- Seasoned vegetables tossed with herb butter.

Dessert

Traditional Christmas pudding with brandy custard.



Seafood

Looking for something special to add to your Christmas buffet? Let us tempt you with our seafood platters.

Christmas Seafood Platter

Minimum 6 serves and a day's notice. Tiger prawns and smoked salmon served with blinis, cocktail sauce, lemon and horseradish cream.

Oysters

No minimum – 24 hours notice required. Natural oysters served with a lemon and mignonette dressing.







Buffet-Hot or Cold (Covid Safe)

A minimum of 10 people applies.

Staff required for Covid safe Hot Buffet service.

Mains - choose two:

- Roast Turkey breast with cranberry, maple glaze, baby apples and jus gras.
- Roast grass fed sirloin of beef, black pepper, chimichurri and balsamic pearl onions.
- Harissa rubbed roast chicken, toum (garlic lemon sauce), spiced chickpeas.
- Five spiced cherry rum glazed baked leg ham.
- For the VEGETARIANS Mediterranean roasted vegetable tart topped with buffalo mozzarella and drizzled with basil oil.

Sides

- Roasted duck-fat potatoes, rosemary salt (hot buffet only).
- Green salad, ancient grain salad, potato salad with cornichons (hot buffet choose two salads).
- Fresh sourdough baguettes and butter.

Dessert

- Christmas Treats 2 per person.
- Fruit and berry salad.

Christmas Hampers

Are you looking for something special over the festive season for your hero staff? Or maybe you want to reward those top 20% customers that make up 80% of your business.

Why not indulge them with a superb selection of quality Australian and International gourmet products?

Our hampers are sure to delight and will leave a long lasting impression. We can deliver to your workplace, your employees workstation or indeed your key customers address.

Please call us for more details on 9670 4361.