



Christmas Lunch 2023

- Bookings are available Wednesday, Thursday & Friday.
- Christmas lunch is served buffet style and presented for your group only, to serve themselves. Waitstaff will be in attendance to assist
- Catering Fees: Minimum numbers for the Christmas menu are 30 people at a cost of \$55pp includes gst.

Total Cost - \$1650 (30 people)

- Dietaries need to be advised on confirmation of final guest numbers. Food allergies - Whilst our chefs and kitchen staff take all care, we cannot guarantee complete non-cross-contamination as we prepare the menu onsite every day with a range of ingredients.
- Confirmation of guests is no later than 2 weeks prior to your event so we can roster and prepare.

Payment

Payment is due in full 2 weeks prior, on confirmation of guest numbers. We will then send an invoice where you can pay online with a credit card. Surcharge applies, we take Visa & Mastercard 1.65% and Amex 1.60%.

Christmas Buffet Menu \$55pp

Twelve-Hour Braised Brisket Ragu Rigatoni W/ Gremolata & Parmesan.

(GFO)

Roast Chicken Cooked in Caramelised Vine Ripe Cherry Tomatoes, Garlic, Rosemary, Balsamic & Verjuice. (GF)

Salmon Fillet green olives, preserved lemon & sumac (qf)

Eggplant Tarator W/ Whipped Tahini, Pesto, Quinoa, Toasted Walnuts & Pomegranate.

(V. VG. GF)

Crunchy Potatoes W/ Smoked Paprika Salt, Lemon Zest, & Rosemary.

(VG, V)

Greek Village Salad W/ Truss Tomatoes, Cucumbers, Pickled Fennel, Green Capsicum, Butter Beans & Gremolata. (V, VG, GF)

Fresh Seasonal Greens, Asparagus, Peas & Mint W/ Verjuice Dressing.

(V, VG, GF)

Brickfields Sourdough Breads & Nonie's GF Focaccia. (V, VG, GFO)

Mini Salted Caramel & Chocolate Tarts / Mini Cheese Boards (GFO)

Christmas Lunch is prepared fresh daily by our chefs and kitchen staff.



