







Christmas Day Catering

Christmas Eve Pick up service

Gourmet protein and salads selection served with house baked sourdough and butter \$55 per person

- Proteins are fully prepped and ready to go in the oven with simple cooking instructions.
- All salad ingredients are fully prepped, cooked and ready to dress and assemble prior service.
 - Christmas ham – choose marination and glazing option
 - Stout dark beer, brown sugar and spices
 - Bourbon, maple and mustard glaze
 - Pomegranate braised roast lamb

Salads & seasonal vegetables selection

- Melody of leafy greens, tomatoes, fresh basil, bocconcini w balsamic glaze
- Turmeric roast cauliflower, baby spinach, date, orange couscous GF DF V

Sweet offers - \$12 per person

- House made mini meringues served with vanilla whipped cream and passionfruit compote
- Authentic Portuguese tarts

Charcuterie boards – \$20 per person

Selection of New Zealand and imported cheeses, grapes, relish & artisan crackers, marinated olives, pickled veggies, cured gourmet meat, house made dips and bread.

Order Now





Extended Menu Options

Protein selection – Choose 2

- Pomegranate braised lamb GF DF
- Slow roasted pork shoulder, herb stuffed GF DF
- Peri Peri roasted chicken GF DF
- Mustard baked beef GF DF

Salads & Vegetables – Choose 2

- Shredded carrot, toast almond, cranberry, tahini yoghurt dressing GF DF
- Roast beetroot, shaved fennel, orange, feta cheese GF DF
- Grilled broccoli, mint, haloumi, courgette GF DF
- Asian slaw w chilli, sesame peanut, nam jim GF
- Turmeric roast cauliflower, baby spinach, date, orange couscous GF DF V
- Cumin spiced carrot, green bean, walnut, kale GF DF V

Petite Four – Choose 2

- Chocolate brownie GF
- Macaroons GF
- Kafir lime tart V
- Bitter chocolate espresso doughnut, salted caramel cream

