



CHRISTMAS DINNER SET MENU

\$47 PER PERSON, MIN 20 PAX

Includes Christmas themed setting and crackers

STARTERS

MEZZE PLATTER

Hummus, tzatziki, sun-dried tomato pesto, dolmades, falafel, mixed olives, feta, cauliflower fritters, pickles, flatbread and ciabatta,

THE MAIN EVENT

GLAZED HAM

Oven-baked ham served with minted potatoes, seasonal vegetables and pineapple mustard sauce.

OR

SALMON

Potato gratin, asparagus and mustard caper sauce.

OR

SKEWERS

One grilled skewer, your choice of herb-roasted chicken, beef or halloumi with salsa, greek salad, hummus, tzatziki, fries and flatbread.

THE FINISH

PANNA COTTA

Served with mixed berry compote and Italian meringue.

OR

CHOCOLATE BROWNIE


Served in rich chocolate sauce and vanilla ice cream

PLEASE ADVISE OUR STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS

 VEGETARIAN

 VEGAN

 DAIRY FREE

 GLUTEN FREE



CHRISTMAS LUNCH SET MENU

\$35 PER PERSON, MIN 20 PAX

Includes Christmas themed setting and crackers

THE MAIN EVENT

GLAZED HAM  



Oven-baked ham served with minted potatoes, seasonal vegetables and pineapple mustard sauce.

OR

SKEWERS 

One Grilled Skewer, your choice of herb-roasted chicken, beef or halloumi with salsa, greek salad, hummus, tzatziki, fries and flatbread

OR

FATTOUSH SALAD  

Garden salad, tomato, cucumber, radish chips, pomegranate dressing, candied walnuts & a choice of herb-roasted chicken, halloumi, calamari, falafel and lamb

THE FINISH

PANNA COTTA

Served with mixed berry compote and Italian meringue.

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