



Christmas Pack

CHRISTMAS PLATTER MENU

CANAPÉ SELECTION – 30 PIECES PER PLATTER

COLD

Mini Toasted Bruschetta, tomato, onion & basil on a toasted crouton (GFO*, PB, V) / 85

Brie Turkey Cup, cos lettuce, cranberry, brie & turkey in a phyllo cup (CG) / 95

Smoked Salmon Omelette Roll, egg omelette, horseradish mayo & smoked salmon (GF, DF) / 95

Caramelised Onion & Feta Cheese Scroll all in puff pastry, hemp oil & roquette (CG, V) / 95

Beef Tataki, cured beef fillet on a cracker with house soy dressing (CG, GFO*) / 100

Cheese Board, crackers, cured meats & grapes (CG, GFO*) / 320

HOT

Vegetable Spring Rolls, sweet chilli dipping sauce (CG, PB, V) / 85

Mini Beef and Beer Pies, house made tomato ketchup (CG) / 95

House Made Sausage Rolls, house made tomato chutney (CG) / 95

Korean Style Fried Chicken, tossed in sweet & spicy sauce, cos lettuce, black sesame (GF) / 95

Chilli Maple Cauliflower Bites, flour spice dipped & deep-fried cauliflower, plant-based aioli (GF, PB, V) / 85

SUBSTANTIAL CANAPÉS

Fish and Chips, battered fish, hot chips, yoghurt tartare (CG) / 180

Mini Cheeseburgers, beef patty & American cheese, pickles, Valley Social burger sauce (CG, GFO*) / 180

Mini Fried Chicken Burger, buttermilk fried chicken, aioli, cos lettuce, burger cheese (CG, GFO*) / 180

Korean Style Chicken Bao, fried chicken, sweet & spicy dressing, black sesame (CG) / 180

Pumpkin & Feta Arancini, pumpkin & feta arborio rice mix, crumbed & deep fried, aioli (GFO*, PB, PBO*) / 180

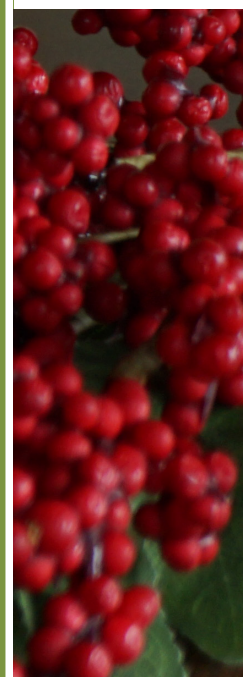
Smoked Ham & Pea Quiche, egg mix, onion, peas, smoked ham & cheese mix (CG) / 180

DESSERT

Chocolate Brownies, key lime pies, fruit custard tarts (CG) / 180

Seasonal Fresh Fruit Platter (PB, V) / 200

PB=Plant Based, PBO*=Plant Based Option (may incur a small fee), GFO*=Gluten Free Option (Incurs a small fee), CG=Contains Gluten, V=Vegetarian, DF=Dairy Free





PLATED

YOUR CHOICE OF 2 COURSES

ENTRÉE & MAIN OR MAIN & DESSERT **\$105**

ALL 3 COURSES

\$105 - PRE-ORDER (AT LEAST ONE WEEK IN ADVANCE)

\$135 - ORDER ON THE DAY

SHARED ENTRÉE

Shared Charcuterie Board - cured meats, cheese, cornichons, marinated olives, and garlic toasted bread **(CG, GFO*)**

CHOICE OF MAINS

SELECT ONE AS YOUR CHOICE OF MAINS ON OFFER FOR YOUR GROUP.

Maple Glazed Ham, roast baby potato, broccolini & maple mustard jus **(GF)**

Turkey Breast, stuffing, sweet potato mash, green peas, cranberry sauce **(GF)**

Smoked Pumpkin Risotto, parmesan, roquette & Hemp oil **(PBO, GF)**

CHOICE OF DESSERT

Valley Social Sticky Date Pudding, Swan Valley vanilla gelato, dark sugar Herbee Vodka-soaked dates, butterscotch sauce **(CG, V)**

Chocolate Parfait, balsamic strawberries, ginger crumb & salted caramel sauce **(CG, GFO*, V)**

PB=Plant Based, PBO=Plant Based Option, GFO*=Gluten Free Option (Incurs a small fee), CG=Contains Gluten, V=Vegetarian

CHRISTMAS BUFFET MENU

\$110 PER PERSON

BREAD SELECTION

Garlic Toasted Focaccia
Assorted Dinner Dolls
Gluten Free Bread
Whipped Butter
Hummus
Olive Oil & Balsamic

COLD

Quinoa, Corn & Avo salad
Classic Greek Salad
Broccoli & Cacciatore Salad
Pasta Salad

HOT

Sauteed Brussel Sprouts & Bacon
Roasted Beetroot, Pistachio,
Feta Cheese & Balsamic Reduction
Honey Spiced Baby Carrots
Rosemary Butter Potatoes

CARVING STATION (CHOICE OF 3)

Turkey Breast
Maple Glazed Ham
Porchetta
Lamb Roast
Smoked Beef Brisket

DESSERT STATION

Sticky Date Pudding with
Butterscotch Sauce
Chocolate Fudge Brownie
Fresh Fruit
Assorted Ice Cream (2 x Flavours)





DELUXE CHRISTMAS BUFFET MENU

BUFFET WITH AN EXTENDED RANGE OF MENU ITEMS TO SUIT A WIDER VARIETY OF TASTES, INCLUDING A CARVERY STATION - REPLENISHED AS REQUIRED

\$135 PER PERSON

BREAD SELECTION

Garlic Toasted Focaccia
Assorted Dinner Rolls
Gluten Free Bread
Whipped Butter
Hummus, Olive Oil & Balsamic

COLD

Fresh Prawns, Cocktail Sauce & Lemon
Greek Salad
Broccoli & Cacciatore Salad
Selection of Cold Cuts

HOT

Sauteed Brussel Sprouts & Bacon
Roasted Beetroot, Feta Cheese, Pistachio & Balsamic Reduction
Honey Baby Carrots
Garlic & Rosemary Crushed Potatoes

CARVING STATION

Turkey Breast
Maple Glazed Ham
Porchetta
Lamb Roast
Selection of Gravies & Sauces

DESSERT STATION

Sticky Date Pudding with Butterscotch Sauce
Chocolate fudge Brownie
Fresh Fruit
Assorted Ice Cream (4 x Flavours)