

Standard Christmas Cocktail Menu 2023

Christmas Meats

Homemade turkey slider with melted brie and cranberry sauce, bacon and thyme arancini with tomato relish and mini meze boats

Vegetarian Platter

Sum blemished tomato whipped fetta and fresh basil and mini quiche with pea mint and goat's cheese

Seafood Platter

Salt and pepper calamari with lemon myrtle aioli and NT local wild caught reef fish, lightly crumbed and served with lemon wedges and tartare sauce

Asian Dipping Platter

Thai mini spring rolls and vegetarian samosas served with Asian inspired dipping sauce

Pastry Selection

Selection of gourmet pies including beef, lamb and chicken and brie and cranberry tartlets

Sweet Platter

Gingerbread spiced chocolate mousse topped with Frangelico cream





Premium Christmas Cocktail Menu 2022

Seafood Selection

Tasmanian smoked salmon on lemon and dill cream cheese blini, salt and pepper calamari with lemon myrtle aioli; and NT local wild caught reef fish, lightly crumbed and served with lemon wedges and tartare sauce

Christmas Meat Selection

Homemade turkey slider with melted brie and cranberry sauce, pulled pork belly bao buns with Jack Daniels and maple sauce and bacon and thyme arancini with tomato relish

Pastry Platter

Selection of gourmet pies including beef, lamb and chicken; brie, cranberry and pistachio bites; and gourmet mini sausage rolls

Vegetarian Platter

Wild mushroom and truffle arancini, Mozzarella and cherry tomato caprese skewers and mini quiche with pea mint and goat's cheese

Sweet Platter

Gingerbread spiced chocolate mousse topped with Frangelico cream; and mini pavlova with seasonal fruit, caramelised hazelnuts and Bailey's cream

