

FESTIVE FEASTING MENU

All dishes served sharing-style to the table

\$110 per person, two courses and sides | \$120 per person, three courses and sides

STARTERS

Chicken terrine, pickled vegetables, toasted sourdough (gf, df)

Poached Yamba prawns, sauce marie rose, cos lettuce (gf, df)

Tomato and nectarine salad (vg, gf, df)

MAINS

Roasted porchetta, filled with soft herbs and garlic (gf, df)

Confit duck leg, pickled cherry sauce (gf, df)

Pea and zucchini risotto (v)

SIDES

Soft boiled potatoes, seeded mayonnaise, dill (vg, gf, df)

Iceberg wedge, caesar dressing (gf, df)

Leafy greens, petit radish (vg, gf, df)

DESSERTS

Peach and raspberry trifle (v)

Christmas pudding, bay leaf custard (v)

ADD-ON

Ham and pickled cherries (gf, df) \$11pp

Dinner rolls and butter \$6pp

All seafood served on this menu is 100% Australian (A)

Pricing is subject to change and may be confirmed within 90 days of your event

Menus are chef's selection and subject to seasonal substitution

Dietary requirements can be accommodated. Please note, a surcharge may apply for excessive dietary requests

FESTIVE COCKTAIL PACKAGE

2 hour reception, \$120 per person — includes:

- **Welcome Cocktail**
Ace Spritz
- **Canapes**
Choice of six
- **Beverage Package**
Two-hour Standard Beverage Package

CANAPE MENU

PROTEIN

Oysters natural, lemon wedge (gf, df)
Smoked salmon and cream cheese tartlet (gf)
Sesame beef Vietnamese rice paper rolls, nuoc cham dressing (gf, df)
Chicken and green papaya Vietnamese rice paper rolls, nuoc cham dressing (gf, df)
BBQ pork Vietnamese rice paper rolls, nuoc cham dressing (df)
Peking duck crepe, hoisin (df)
Chicken and leek shortcrust pie
Beef and red wine shortcrust pie

VEGETARIAN

Tofu Vietnamese rice paper rolls, nuoc cham dressing (gf, vg)
Mushroom arancini balls (gf)
Manchego and corn croquette (gf)
Mac and cheese bites
Lentil and chickpea falafel (gf, vg)
Vegetable and lentil pie
Pea and potato samosa

SWEET STUFF

Lemon meringue tarts
Chocolate brownie (vg, gf, df)

SLIDERS ADD ONS — \$10 per piece

Ace fried chicken, slaw, spicy BBQ sauce, pickles
Dry aged beef, cheddar cheese, pickles, onion, burger sauce
Lamb kofta burger, cucumber and cumin yoghurt, hummus
Mushroom slider, coleslaw, buttermilk ranch, cheddar (v)

OCEAN ADD-ON

Sydney rock oysters, lemoncello mignonette - \$7ea (gf)
Abrolhos scallop sashimi, ponzu, grapes - \$8ea
Poached Yamba prawns, Bloody Mary cocktail sauce, gem lettuce - \$10ea (gf)
Scorched ocean trout bites, lemon myrtle mayo, pickled jalapeño - \$8ea

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CHRISTMAS BUFFET

A traditional festive buffet designed for generous, shared-style dining with classic seasonal flavours.

\$110pp (minimum 30 pax) - Includes:

Peeled prawns served with Marie Rose sauce

Whole carved turkey and whole carved ham, freshly sliced

Creamy potato salad and fresh coleslaw

Honey and vanilla glazed Dutch carrots

Roasted five-spice truss tomatoes

Herb and spice stuffing

Cranberry sauce

Rich pan gravy

Traditional Christmas pavlova topped with fresh cream and seasonal fruits

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PACKAGES

HIGH TEA PACKAGE (Buffet Style)

\$69pp (minimum 20 pax)

A refined buffet-style high tea experience combining sweet and savoury favourites.

Includes:

Classic finger sandwiches with assorted fillings (vegetarian, chicken, and seafood options)

Freshly baked scones served with jam and whipped cream

Assorted mini muffins

Selection mini cakes and petit desserts

Designed for relaxed daytime events, bridal showers, corporate gatherings, and festive celebrations.

SEAFOOD PACKAGE

\$89pp (minimum 20 pax)

A fresh, chilled seafood selection designed for relaxed festive grazing and summer-style entertaining.

Includes a generous selection of:

Freshly shucked oysters, served natural with classic accompaniments

Half crab portions, pre-cracked for easy serving and enjoyment

Half bugs (Moreton Bay bug), chilled and ready to eat

Prawns, peeled and served with dipping sauces

Fresh accompaniments including lemon wedges, cocktail sauce, mignonette, and fresh herbs

Served as a premium cold seafood station, ideal for casual grazing and social-style dining.

DESSERT BAR

\$45pp (serves 20-50 pax)

A fun, interactive dessert station designed to add a playful and indulgent finish to your event.

Includes:

Delicate macarons in assorted flavours and colours

Mini donut wall (demountable), featuring freshly made donuts with optional glazes and toppings

Chocolate fountain experience, served with skewers of fresh fruit, marshmallows, biscuits, and sweet treats for dipping

Soft serve ice cream machine, with a selection of toppings including sprinkles, sauces, crushed biscuits, and seasonal extras

A vibrant dessert activation designed to engage guests and create a memorable end to the celebration.

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GRAZING PLATTER ADDITIONS

All grazing platters come in 3 sizes.

Small feeds 15 guests. Medium feeds 30 guests. Large feeds 45 guests.

SEASONAL CRUDITES & DIPS

S - \$150 | M - \$300 | L - \$450

Chickpea hummus, olive oil and paprika (vg, gf)

Beetroot hummus (vg, gf)

Avocado, coriander and lime crush (vg, gf, df)

Corn tortillas (vg)

Crunchy crudites (vg, gf, df)

SUSHI SELECTION

S (48pc) - \$170 | M (96pc) - \$340 | L (144pc) - \$510

Choose from a selection of premium nigiri and hand rolls, or our vegan and gluten-free hand roll assortment.

Pickled ginger, soy wasabi

AUSTRALIAN CHEESE SELECTION

S - \$200 | M - \$400 | L - \$600

Imported and locally sourced artisan cheese (gf)

Bread, assorted crackers, fig jam, dried muscatels (gf option)

CHARCUTERIE SELECTION

S - \$300 | M - \$600 | L - \$800

LP'S artisanal cured meats (gf)

Bread, assorted crackers, Guindilla, kiss peppers, pickled onions, Coppertree cultured butter (gf option)

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