



Celebrate *Christmas*

AT PAVILION ON NORTHBOURNE

Canape Packages

4 Options: \$20 per person

6 Options: \$25 per person

8 Options: \$32 per person

Cold Canapes

Cheese & cumin twists (V/NF)

Avocado mousse tart w/ preserved lemon (V)

Kimchi prawn cocktail boats (GF/DF)

Napolese bites (cherry tomato, bocconcini & pesto) (V/Vegan)

Smoked salmon blini w/ dill creme fraiche (GF/NF)

Mediterranean vegetable frittata w/ minted yogurt (V/GF/NF/Vegan)

Goat's cheese, beetroot & walnut tartlets (V)

Miso devilled eggs (GF/DF)

White bean crostini w/ lemon & anchovy salsa (V/NF)

Hot Canapes

Crispy fish spring roll w/ tom yum dipping sauce (GF)

Mushroom arancini w/ dill creme fraiche (V/NF/Vegan)

Pork or vegetable dumplings w/ honey sesame glaze (V/GF/DF)

Sweet corn fritters w/ avocado salsa (V/NF/Vegan)

Chicken & asparagus filo parcels (NF)

Fried cauliflower bites w/ gremolata & tahini sauce (V/Vegan)

Salt & pepper squid w/ sriracha aioli (GF/DF/NF)

Parmesan crumbed chicken skewers w/ sugo sauce (DF/NF)

Harissa lamb kofta bites w/ minted yogurt (GF/NF)

Gourgeres w/ pineapple chilli jam (V/NF/Vegan)

Beef meatballs w/ sweet & sour dipping sauce (GF/NF)

Tempura prawns w/ lime aioli (DF)

Grilled prawn & chorizo skewers (GF/DF/NF)

Sweet Canapes

Apple pie spring rolls w/ vanilla anglaise (V/GF/NF)

Orange curd mini tartlets w/ almond buttercream (V)

Mini berry crumbles w/ sticky currant glaze (V, NF)

Madeleines w/ lemon & thyme drizzle (V)

Brandy custard choux buns w/ dark chocolate ganache (V/NF)

Christmas pudding truffles w/ dark cherry compot (V/DF)

Pear crisps w/ blue cheese & hazelnuts (V/GF)

Substantial Canapes - \$8pp each

Mini beef sliders

Mini tostadas (beef or veg) (V/GF)

Sweet & sour pork belly w/ crispy noodles (GF/DF/NF)

Stuffed yorkshire puddings w/ dipping gravy

Thai crab toastie fingers

Mini chicken tacos (GF)

Petit croque monsieur



Grazing Station

\$35 per person, min 20 pax

Chef's selection of

- Breads
- Cured and roasted meats
- Fresh fruits and nuts
- Cheese and crackers
- Dips and spreads
- Charcutier vegetables
- Marinated vegetables and preserves



Platter Selection

Serves 8 – 10 people per platter

Fresh fruit platters: \$85

Vegetables and dips platter: \$55

Two savoury dips with crisp, raw vegetables, breads and house baked nuts

Mixed bakery platter: \$76

An assortment of mini muffins, Danish pastries, mini donuts and cookies

Australian mixed cheese platter: \$169

Selection of Australian cheeses with lavosh crackers and dried fruits

Antipasto platter: \$129

Salami, prosciutto, bresaola, olives, bocconcini, charcutier vegetables and crisp breads

Hot food platter: \$135

Mini pies, sausage rolls, mini beef burgers

Beverage Packages

House Beverage Packages

- 1 hour package: \$19 per person
- 2 hour package: \$29 per person
- 3 hour package: \$37 per person
- 4 hour package: \$50 per person
- 5 hour package: \$60 per person

Premium Beverage Packages

- 1 hour package: \$27 per person
- 2 hour package: \$38 per person
- 3 hour package: \$50 per person
- 4 hour package: \$65 per person
- 5 hour package: \$80 per person

Christmas Buffet Menu

MINIMUM 15 PAX



Option 1: \$60 per person

Freshly baked bread rolls & butter

Choose one:

- Deli board or dips and crudite
- Hot accompaniment

Choose two salads, mains and desserts

Brewed tea & coffee

Option 2: \$74 per person

Freshly baked bread rolls & butter

Choose one:

- Deli board or dips and crudite
- Hot appetiser

Gourgeres w/ Pineapple Chilli Jam

OR Tempura Prawns w/ Lime Aioli

OR Mushroom Arancini w/ Dill Crème Fraiche

OR Parmesan Crumbed Chicken Skewers w/ Sugo Sauce

Choose two salads, mains, hot accompaniments and desserts

Brewed tea & coffee

Salads

Seeded mustard potato salad w/ shallots, speck & smoked paprika

Pasta salad w/ eggplant, tomato, olives & chipotle dressing

Roquette, hazelnut, pear salad w/ red wine vinegar dressing

Fragrant brown rice salas w/ spiced legume, red onion & capsicum

Mains

Crispy pork belly w/ miso stock, & Asian greens

Sauteed turkey fillets w/ cranberry glaze

Glazed ham w/ five spice maple syrup & chilli

Roasted beef w/ caramelised onion reduction

Catch of the day w/ beurre noisette & roasted almond flakes

Chicken pieces w/ bourbon, mushroom & smoked bacon cream

Atlantic salmon w/ semi dried tomato, baby spinach & potato gnocchi

Desserts

Christmas pudding w/ brandy anglaise

Berry pavlova w/ Chantilly creme

Chocolate fondant w/ vanilla ice cream

White chocolate & strawberry trifle

Fresh fruit platter

Hot Accompaniment (add additional \$4pp each)

Roast potatoes

Steamed seasonal vegetables

Steamed rice

Mashed sweet potato

Sauteed brussel sprouts

Honeyed carrots

House-made stuffing

*menus subject to change



PAVILION
ON NORTHBOURNE

Christmas Set Menu

MINIMUM 20 PAX

Two course: \$65

Three course: \$79

Alternate serve

Includes bread roll w/ butter

Entree

"French Onion" tart w/ goat cheese, olive crumb & confit truss tomatoes

Sauteed duck breast w/ pear, arugula, blue cheese, walnut & sweet sherry dressing

Smoked chicken w/ house-made slaw & pineapple chilli jam

Twice-cooked pork belly w/ cucumber, radish, red onion & smoked jalapeno vinaigrette

Salmon & prawn cocktail w/ avocado, lettuce, cucumber, dill & Marie rose sauce

Mains

Pan-seared barramundi fillet w/ roast garlic skordalia, asparagus & lemon beurre blanc

Char-grilled chicken supreme w/ rosemary & pecorino polenta, sauteed swiss chard & mediterranean salsa

Sliced roast beef tenderloine w. horseradish & herb crust, baked potatoes, caramelised carrots & red currant jus

Baked turkey roulade w/ honey macadamia stuffing, green beans, kipfler potato & gingered cranberry sauce

Pork loin fillet w/ hand-cut fat chips, broccolini & brown sugar bourbon sauce

Spiced port glazed smoked ham w/ horseradish mash, buttered leek & port wine glaze

Desserts

House-made Christmas pudding w/ brandy anglaise & vanilla ice cream

Char-grilled pineapple pavlova w/ mascarpone cream & ginger syrup

Flourless chocolate cake w/ white chocolate ganache & almond cream

Eton Mess w/ meringue, fruit coulis, lemon curd, cream chantilly & fairy floss

Cheese plate w/ muscatels & lavosh

