melbourne event group

Christmas Menu

Filling cups, bellies and hearts





You've got good taste

Catering is our specialty, and when it comes to festive food, we don't mess around. Our Christmas menu strikes the perfect balance between quality ingredients and simplicity. It's not over-complicated or intimidating – just delightful dishes that ensure nobody goes home hungry.

Family is at the heart of everything we do, and our food philosophy is no exception. Our aim is for you and your guests to feel like you've been welcomed into our home – experiencing the best in beautifully simple Christmas flavours, presented in a way that fosters connection and joy. Every important moment, especially during the holidays, should be around a table full of incredible food – with all the colours, textures, and tastes you'd expect from your favourite home-cooked Christmas meal.

We love celebrating and elevating food while caring for the environment. With a particular focus on fresh, seasonal, and local produce, we do our best to keep our food miles low, even during the festive season.

You've got good taste, and we're here to celebrate it. Got a specific style in mind for your Christmas feast? Allow us to create custom menus that suit your event needs. Try us – we promise it'll be a festive feast to remember.

Menu

Entrée

Crispy fried Crystal Bay prawn cutlets, avocado & lime, mango, chilli & mint salsa

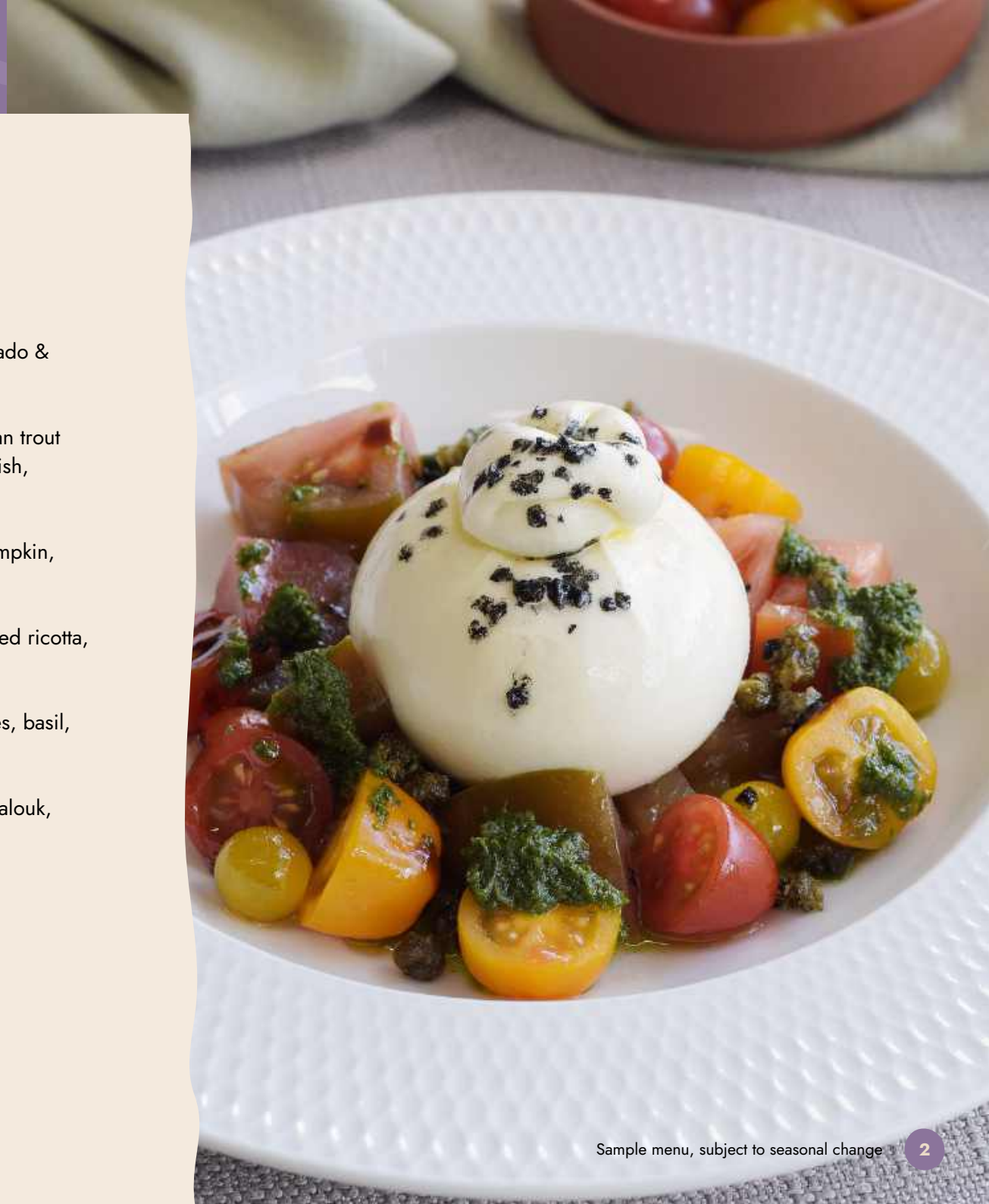
Smoked Tasmanian salmon & poached ocean trout salad, horseradish & dill crème fraîche, radish, beetroot cracker

Porcini mushroom raviolo, sage roasted pumpkin, rocket & basil pistou, pancetta pangrattato

Gnocchi Romano, tomato & basil sugo, baked ricotta, lemon, wild marjoram

Fresh burrata, fennel jam, heirloom tomatoes, basil, fried capers

Chickpea & green herb fritters, eggplant zaalouk, sumac oil, young herbs





Main

Bourbon & spiced peach glazed Borrowdale ham, fondant potatoes, salad of Brussels leaves, lemon & pecorino

Roast & stuffed turkey, confit chestnuts & cranberry, potato & lemon thyme terrine, smoked pumpkin purée, jus

Grass fed beef cheek, mustard silver beet, crispy Tuscan cabbage, jus

Roasted free range chicken breast, three cheese cappelletti, garden peas, fresh herbs, tarragon tomato vinaigrette

Pan roasted salmon fillet, warm leek & kipfler potato salad, lemon tartare vinaigrette, karkalla

Grilled barramundi fillet, fragrant turmeric & galangal sauce, charred broccolini, spring onion, chilli oil

Sides

COLD

Frisée salad, baby spinach & witlof, roasted grapes, baked ricotta, herb aioli

Rocket, red witlof, green apple, peppered pecorino, buttermilk chive dressing

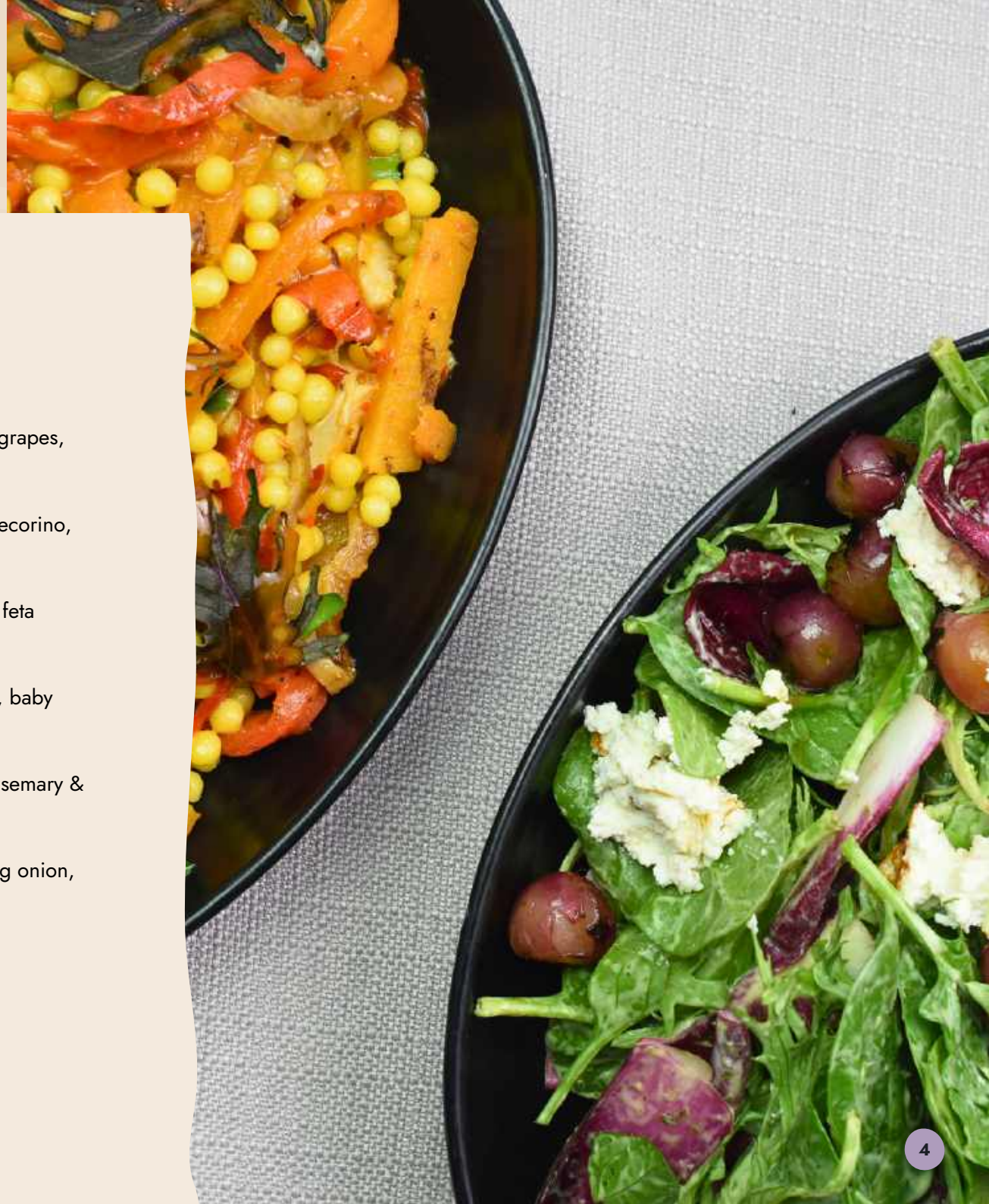
Crisp iceberg salad, pickled cucumber, dill, feta

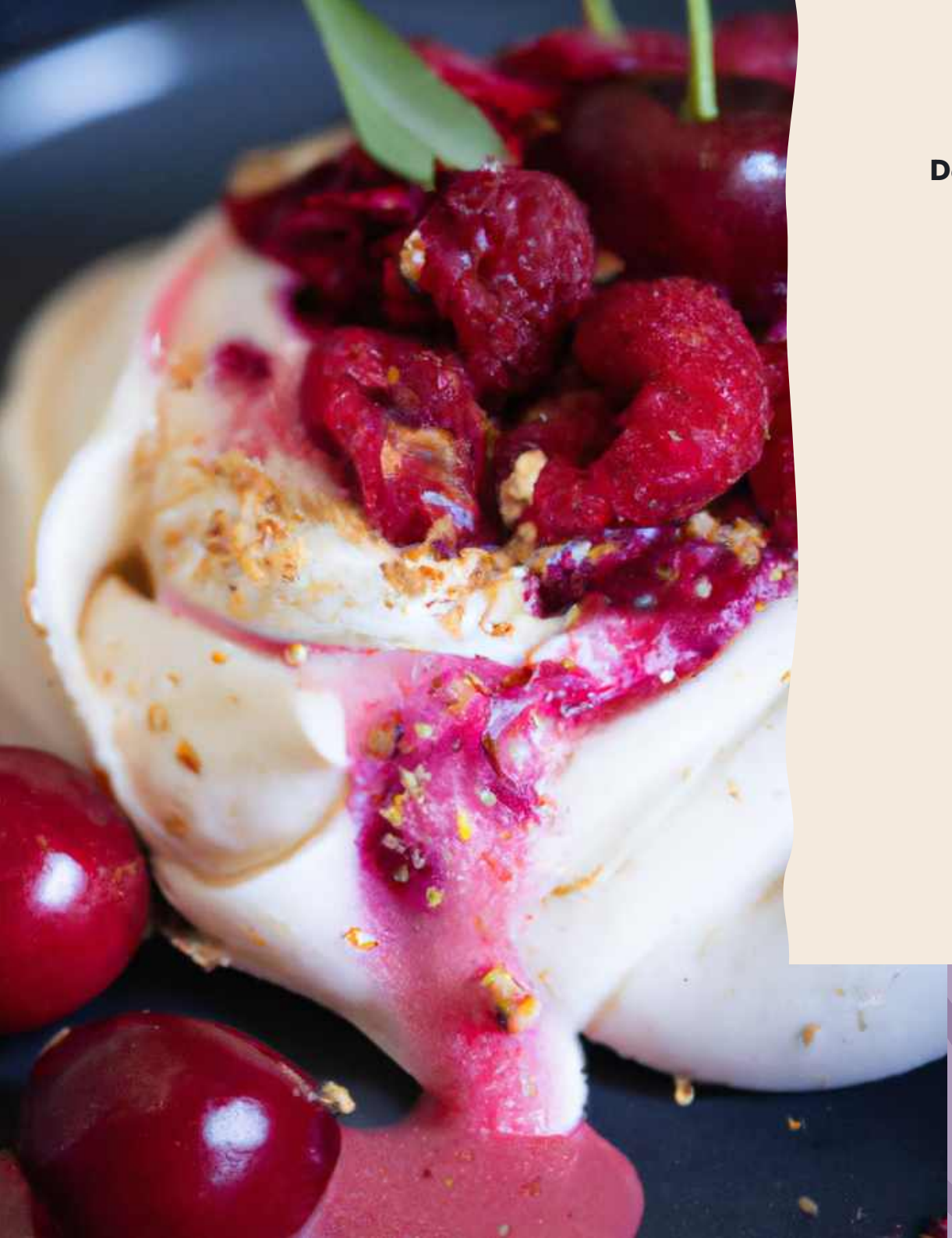
HOT

Pearl cous cous, harissa dressing, dried figs, baby kale, pomegranate

Roast baby chat potatoes, toasted pepitas, rosemary & lemon

Roast Japanese pumpkin, sweet potato, spring onion, green chilli, date molasses





Dessert

Gingerbread & white chocolate mousse, Mornington Peninsula strawberries & pistachio ‘Romanoff’

Wattleseed pavlova, spiced new season Yarra Valley cherry fool, fresh raspberries, cherry syrup

100% cocoa chocolate panna cotta, Black Doris plum, coffee

Mango & passionfruit opera, coconut crunch

Belgian salted caramel chocolate délice, lychee & yuzu, black sesame & white chocolate brownie

Fresh curd cheesecake, blood orange, hazelnut financier, rosemary



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