



# DUXTON - O'CONNOR -

## CHRISTMAS 2018

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### CANAPES

*\*minimum 20 people*

Each Package includes Sweet Potato Crisps and House Made Dips with Flatbread provided on arrival

#### **Package 1 \$39 per person**

Kimchi, Chicken, Tofu Dumplings with Soy Sauce  
Heirloom tomato and ricotta crostini, white balsamic syrup, micro basil (v)  
Pulled pork, potato rosti and apple compote (gf)  
Seared Scallops, pickled ginger, bonito flakes with fried Nori

#### **Package 2 \$56 per person**

Sweet Potato and Pea Arancini with Saffron Mayo (v)  
Heirloom tomato and ricotta crostini, white balsamic syrup, micro basil (v)  
Pulled pork, potato rosti and apple compote (gf)  
Kimchi, Chicken, Tofu Dumplings with Soy Sauce  
Seared Scallops, pickled ginger, bonito flakes with fried Nori  
Chicken Liver Pate with toasted sour dough

#### **Add:**

##### **Dessert Canapes \$ 6 each**

Assorted macaroons GF  
Profiter Rolls DF  
Flourless Chocolate Cake GF

##### **Substantial canapé \$ 12 each**

Beer Battered Fish & Chips served with tartare sauce  
Truffled Mac and Cheese  
Yellow Chicken Curry with with Jasmine Rice (gf)  
Pumpkin, Chevre and chickpea salad with caramelized pumpkin seeds and barberries (v, gf)

# GRAZING OR SHARED TO THE TABLE

**Grazing \$99 per person**

**2 Course \$68 per person**

**3 Course \$89 per person**

*\*Available for groups of 20 or more*

## *Entree*

(Choose 3)

Chilli Salt and Pepper Squid with Asian Slaw (GF)

Braised Pork Belly, Pineapple chilli salsa, Coriander

Seared Scallops, pickled ginger, bonito flakes with fried Nori

Chickpea Fritters, fennel, radish salad, tahini, dukkha (GF, V)

Blackened Chicken & Shaved red cabbage, fetta and tomato salsa

Sweet Potato and Pea Arancini with Saffron Mayo (v)

## *Mains*

(Choose 4)

Eggplant and Ricotta involtini, pinenuts, parmesan and wild rocket salad (GF, V)

Woodfired Whole Scotch Fillet (cooked medium) with mixed leaf salad, shoestring fries & red wine Jus (GF)

Rotisserie Pork Porchette, fennel and apple slaw (gf)

Beer Battered Fish and chips, mixed leaf salad and house made tartare (GFA)

Rotisserie Chicken, pickled cucumber coleslaw, lime, sweet chilli sambal (GF)

Salmon, celeriac remoulade, heirloom tomato & olive salad (GF)

Roasted Vegetables, quinoa, radish & kale pesto (Veg GF)

## *Dessert*

(Choose 3)

Iced lemon soufflé, pistachio praline and almond cantucci

Peach polenta cake, poached rhubarb and clotted cream

White chocolate and coffee tart, espresso mousse and caramelised popcorn

Cheese plate - A selection of perfectly aged cheeses, quince paste lavosh crispbread and water crackers

## *Add Some Sides*

Shoestring Fries (GF, V) \$4

Sweet Potato Wedges (V) \$7

Garden Salad (V, GF, Veg) \$4

Sautéed Green Bean, smoked almond, goats cheese (GF, V) \$6

# BEVERAGE PACKAGES

## Bronze

Peroni	2 hr	\$30
Peroni Leggera	3 hr	\$35
Green Shoots Semillon Sauv Blanc	4 hr	\$40
Green Shoots Cabernet Merlot	5 hr	\$44
Villa Sandi Prosecco	6 hr	\$48
Soft drink, juice, sparkling water		

## Silver

All beers/ciders	2 hr	\$38
Riposte Pinot Gris	3 hr	\$46
42 Degree South Pinot Noir	4 hr	\$54
Chandon NV	5 hr	\$58
Soft drink, juice, sparkling water	6 hr	\$62

## Gold

All beers/ciders	2 hr	\$48
Nick O'Leary Riesling	3 hr	\$59
Elderton Shiraz	4 hr	\$68
Laurent Perrier Brut	5 hr	\$74
Soft drink, juice, sparkling water	6 hr	\$80

Add Spirits	1hr	\$10
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