



Six
Acres
RESTAURANT

Christmas Parties

Plated Lunch or Dinner

\$125.00 per person including*

Pre-dinner canapes (chef's selection of 1 hot and 1 cold item per person)

A 3 course seated meal (alternate drop for all courses)

3 hour standard beverage package

Tea coffee service with dessert

Festive table centre piece of your choice

Christmas crackers

***Minimum spend applies**

Plated Entrees

Please choose 2 entrees to be served alternatively

Half a dozen Heritage Isle Tasmanian Oysters: Natural or Kilpatrick
Deconstructed cold cooked prawn cocktail

Tasmanian smoked and cured salmon, capers, horse radish, lime and fresh herbs

Warm polenta tart, tomato and feta salad, served with chutney

Double baked pork belly, sweet potato puree, crispy watercress salad

Warm potato gnocchi, wild mushrooms and fresh herbs

Fior di latte mozzarella salad, marinated tomato and balsamic reduction

Garden vegetable risotto, pesto, served with fresh herbs and cheese

Plated Mains

Please choose 2 mains to be served alternatively

Glazed Christmas turkey, cranberry jus, oven roasted potatoes

Honey baked ham, broccolini, grain mustard jus

Grilled Tasmanian salmon, grilled lime, leek and potato reduction

Rosemary lamb rump, ratatouille, red wine reduction jus

Organic chicken breast, truffles potato mash, chorizo and peas

Dry aged eye fillet, potato terrine, forest mushrooms, pink pepper and corn jus

Vegetarian eggplant parmigiana, crispy herbs, soft ricotta

Marinara creamy pasta, fresh tarragon

Plated Desserts

Please choose 2 desserts to be served alternatively

Classic pavlova, fresh berries, coulis reduction and cream.

Chocolate tart with strawberries and vanilla ice cream

Steamed Christmas pudding, fresh pineapple and caramel sauce

Strawberry panna cotta, biscotti, fairy floss

Cheese plate, dried fruits and lavosh crackers

Apple tart with apricot glaze and vanilla custard

Buffet Lunch or Dinner

\$125.00 per person including*

Pre-dinner canapes (chefs selection of 1 hot and 1 cold item per person)

Christmas buffet meal

3 hour standard beverage package

Tea coffee service with dessert

Festive table centre piece of your choice

Christmas crackers

*Minimum spend applies

Cold Buffet Selection

Fresh oysters and prawn on ice, served with condiments and fresh lemon

Smoked salmon

Baby shrimp cocktail salad

Cous cous and chickpea salad with dried nuts and aromatic herbs

Antipasto selection and grilled vegetables

Hot Buffet Selection

Roasted lamb stuffed with rosemary and garlic

Whole baked fish fillet with leek and cream sauce

Mustard rubbed sirloin

Honey baked Christmas ham

Roasted pumpkin almond flakes

Oven roasted garlic and oregano potatoes

Sweet Buffet Selection

Assorted selection of petit sweets

Sticky date pudding with warm vanilla custard

Selection of cheese, dried fruit and crackers

Fresh fruit

Chocolate tart

Standard Beverage Package

3 hours included in all packages
\$10.00 every hour thereafter

Sparkling

Pepperton Estate Brut

White Wine

Wolf Blass Bilyara Sauvignon Blanc

Red Wine

Wolf Blass Bilyara Shiraz

Beer

Paddock Lager
Hahn Super Dry
James Boags Light
XXX Gold

Soft drinks – coke, lemonade, soda, Orange and apple juice

Premium Beverage Package

Upgrade for \$25.00 per person (3 hours)

Sparkling

Canaleto Prosecco

White Wine

Tai Nui Sauvignon Blanc OR Sticks Chardonnay

Red Wine

Cape Barren Native Goose Shiraz OR Crowded House Pinot Noir

Beer

Heineken
Fortitude Pacer Light
James Squire 150 Lashes
Little Creatures Pale Ale

Soft drinks – coke, lemonade, soda, Orange and apple juice