



BROOKFIELDS

EST 1937

Christmas Lunch Menu

Option One: Buffet \$49 pp

Choice of 2 Meats

Orange, Maple & Mustard Glazed Ham

Lemon, Parmesan & Thyme Chicken

Cube Roll with House-Blend Spiced Rub

Side of Salmon with Cranberry & Almond Crust

Harissa Spiced Slow Roasted Lamb

Pork Belly poached in Apple Cider with Crackling

Choice of 4 Salads

Minted New Potatoes

Mixed Seasonal Greens with Green Herb Vinaigrette

Caprese Salad with Balsamic Reduction (*seasonal*)

Baby Leafy Greens with Pear, Walnut & Blue Cheese

Quinoa with Asparagus, Pea, Green Bean & Mint (*seasonal*)

Asian Style Vermicelli with Broccoli

Grilled Stone Fruit, Mozzarella, Basil with a Raspberry Vinaigrette (*Seasonal*)

Maple Roasted Carrot with Wild & Brown Rice, Chickpea & Dates

Spinach, Beetroot, Feta & Caramelised Walnut Salad

Roasted Seasonal Vegetable and Tri Quinoa Salad

Sweet Grazing Table/ Platters

DIY Pavlova Station

Individual Meringues with Berry Coulis, Lemon Curd, Dark Chocolate Ganache, Baileys Cream, Vanilla Bean Cream and Fresh Seasonal Fruit

Or

A Selection of mini Christmas Inspired Sweet Treats & Fresh Seasonal Fruit



Option Two: Grazing Platters/ Tables \$42 pp

Perfect option for a more relaxed style of dining. All our grazing platters and tables are put together with FRESH, LOCALLY SOURCED & HOUSE-MADE produce.

Ultimate Gourmet Graze:

Created with a selection of locally Sourced Cheeses, Deli Meats, Smoked Salmon, House-made Crackers & Cheese Sticks, House-made Dips & Chutneys, Pickled Vege, Bread, Fresh Seasonal Fruit & a Gourmet Slider Selection.

Gourmet Slider Menu

Please Choose 3 Options

House Spiced Beef, Caramelised Onion & Gruyere Cheese

Sticky Pork Belly, Crackle with Apple Slaw

Slow Roasted Rosemary & Garlic Lamb with Tzatziki

Portabello Mushroom, Gherkin & Swiss Cheese

Smoked Salmon Pastrami with Caper & Dill Mayo

Orange & Mustard Glazed Ham, Swiss Cheese & Seeded Mustard

Smoked Chicken, Pesto & Creamy Brie

House-made Spiced Falafel with Cashew Aioli

Sweet Grazing Table/ Platters

DIY Pavlova Station

Individual Meringues with Berry Coulis, Lemon Curd, Dark Chocolate Ganache, Baileys Cream, Vanilla Bean Cream and Fresh Seasonal Fruit

Or

A Selection of mini Christmas Inspired Sweet Treats & Fresh Seasonal Fruit