



Christmas Fork Food

\$17 each – Recommended 3 to 4 items per person

Pigs in blanket: Bratwurst sausages wrapped in streaky bacon, creamy mash, cranberry and onion gravy

Sundried tomato and roasted red capsicum risotto, chilli oil, parmesan crisp – GF

Harissa spiced beef kofta, hummus, pickled red peppers – DF

Potato gnocchi, roasted cherry tomato sauce, basil and crumbled feta – GF

Fried cauliflower, kimchi and herb salad, green onion, yoghurt – V

Pickled beets, rocket, goat's cheese cured, candied walnuts, balsamic – GF & V

Fried chicken, spiced roasted summer squash, watercress, red quinoa, pumpkin seeds, hot honey dressing

Poached tiger prawns, kimchi mayo, lime, bean sprout salad – GF & DF

Watermelon, feta, prosciutto, rocket, bush honey dressing – GF & V

Moroccan spiced lamb, cracked wheat tabouleh, tahini dressing, fig jam – DF

101 cafe Christmas catering is for a minimum of 20 people and a maximum of 40 people.

GF – Gluten Free, DF – Dairy Free, Vegan

All prices are per person excluding GST. Please note our dishes may contain nuts or traces of nuts, please ensure you advise your Event Coordinator of your guests' food allergies or intolerances. Prices are subject to change. Minimum guest numbers apply. Venue Hire Included: Christmas menu bookings are for functions held at 101 Cafe and are not available for delivery. Complimentary venue hire is included, subject to venue availability and catering minimums.



Christmas Plated Menu

\$85 per person

Canapes – Choose 4

Bead & spreads on table

Main alt. drop – Choose 2

Selection of petit fours – 3pp

MAIN

Angus beef, roasted onion purée, asparagus, butter poached agria potato, herb oil – GF

Roasted duck breast, Pinot Noir cherries, salt baked beets, Doris plum – GF & DF

Ora king salmon, miso sweet potato, cucumber and mint salsa, chilli oil – GF & DF

Barbequed Moroccan chicken, roasted red pepper hummus, cranberry tabouleh – DF

Twice cooked Freedom famed pork belly, potato fondant, white bean purée, maple bacon jus – GF

Aubergine and black quinoa moussaka, apple tzatziki – GF & Vegan

PETIT-FOUR

Christmas trifle

Milk chocolate Baileys mousse, butterscotch caramel

Passionfruit tart, torched yuzu meringue

Jelly tip cheesecake

Mini pavlova, vanilla mascarpone, cherries

Watermelon, feta, rocket, candied pecan, fig balsamic

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Christmas Canapés

Brie and cherry tomato tart, basil pesto

Roasted rare beef, horseradish crème, crisp rosemary bread

Smoked kahawai pâté, pickled cucumber, beets

Prosciutto bites, mozzarella, rocket, toasted pistachio

Smoked Ora king salmon, pickled red onion, toasted croissant

Nobashi prawn, guacamole

Grilled Coromandel mussel, salsa Verdi

Sesame seared tuna, wasabi crème fraîche, radish

Grilled courgette, vegan feta, sundried tomato

Watermelon, feta, rocket, candied pecan, fig balsamic

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