



Pulled turkey salad
Seafood medley salad
Roasted kumara & courgette with spinach, pepitas, and feta
Antipasti platter – roasted & preserved vegetables, olives, pickles, and two varieties of cured meats
Mixed green leaves with balsamic & olive oil

## **Hot Selection**

Portuguese-style BBQ chicken thighs Roasted turkey breast with cranberry sauce Shaved honey-glazed ham leg with apple sauce Grilled swordfish with chimichurri

## Sides

Corn & pea succotash
Potato gnocchi with sundried tomato & basil pesto
Charred Brussels sprouts

#### **Desserts**

Warm Christmas pudding with brandy custard
Pavlova roulade
Chef's selection of festive pastries
Local cheese platter with dried fruits and crackers



2-Course Set Menu – \$60.00 per person 3-Course Set Menu – \$70.00 per person Minimum of 15 guests required. Alternate drop available for an additional \$5 per person.

# **ENTRÉE**

Queensland prawns, avocado, baby gem lettuce, mango & finger lime salsa (GF)
Citrus-cured Atlantic salmon with shaved fennel, beetroot, orange salad,
passionfruit vinaigrette
Salt and pepper squid with lime aioli
Five spice roasted pork belly, pumpkin purée, soy star anise glaze (GF)
Heirloom tomato salad with buffalo mozzarella and basil (V)
Spinach and ricotta ravioli with asparagus and sage butter (V)

#### MAIN

Lemon thyme roasted turkey with cranberry sauce, green beans, and almonds (GF)
Angus striploin with celeriac purée, wild mushrooms, rocket, and parmesan (GF)
Pan-seared ocean trout with new season asparagus, cauliflower purée, and buttermilk dressing (GF)
Roasted chicken breast with potato gratin, peas, and mushrooms (GF)
Herb-crusted Riverina lamb rump with Paris mash, peas, carrots, and jus
Wild mushroom and pea risotto with confit tomatoes and shaved parmesan (V)

#### **DESSERT**

Warm Christmas pudding with brandy anglaise and glacé cherries
Pavlova with berries and cream (GF)
Coconut panna cotta with passionfruit curd (GF)
Sour cherry and cream cheese strudel with cardamom anglaise
Classic tiramisu with strawberries and coffee cream
Chocolate fondant with vanilla ice cream

Enhance your experience with a 30-minute pre-dinner canapé service (2 selections) for \$10.00 per person when added to any dinner package.



Lemon meringue tarts
Assorted macarons
Chocolate mousse cornets
Fruit mince tarts
Salted caramel and chocolate tarts

Substantial Add-ons – \$8 each

Wagyu beef sliders
Pulled pork sliders with pickled cucumber
Tempura whiting tacos with avocado and pico de gallo
Milanese lamb ribs
Vegetarian Hokkien noodles



Jansz Premium Cuvée Jim Barry Riesling Oyster Bay Sauvignon Blanc Pepperjack Shiraz

# **Beers**

James Boag's Light Corona Stella Artois Stone & Wood



Looking for a simple, festive way to treat your team?

Join us for our Festive Feast—a Christmas-inspired buffet lunch served in a vibrant, social setting. Perfect for teams of 10–15, it's the ideal midweek break to celebrate the end of the year

Available Thursdays: 27 November & 4 December 2025

\$70 per person

Beverages available on consumption (Bar Menu)

Pre-bookings essential – reserve directly with the restaurant
Includes Christmas decorations, table centrepieces and bon bons

No minimum numbers required

Ready to book? Contact us today: sales@cpsmp.com.au | (02) 9491 9500



# Sides

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Charred Brussels sprouts

## **Desserts**

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