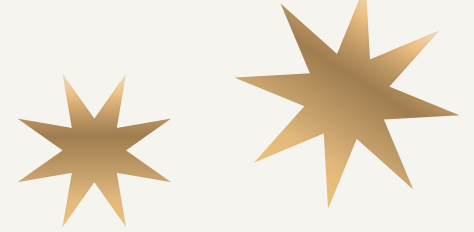


Your Christmas event, sorted.



Terrace

ON THE DOMAIN

BOTANIC
HOUSE

CENTENNIAL
Homestead

TRIPPAS WHITE GROUP



Two menus. Endless *Celebration.*

Christmas feast

\$125 per guest

Carving station

Honey-maple glazed ham, carved to order with seeded mustard and housemade apple chutney

Slow-roast turkey breast, cranberry-orange jus

Charcuterie & cheese

Cured meats: Prosciutto, mortadella, fennel salami

Artisan cheeses: Triple-cream brie, aged cheddar, blue

Quince paste, fig jam, cornichons and lavosh crackers

Salads & veg

Warm potato, chive, bacon, parsley, Dijon mustard

Festive slaw: Red cabbage, carrot, green apple, toasted pepitas, citrus mayo

Roasted pumpkin and goats' cheese, toasted walnuts and honey-thyme dressing

Hot sides

Asparagus, parmesan, pancetta and balsamic glaze

Creamy leek and Gruyère gratin

Honey-butter glazed carrots, toasted sesame seeds

Breads & rolls

Fermented sourdough rolls

Cultured butter

Condiments & pickles

Dill-pickle spears

Spiced red onion marmalade

Wholegrain mustard and aioli

Dessert grazing

Mini Christmas pudding tarts, brandy anglaise

Dark chocolate and chestnut yule log slices

Lemon-cranberry friands

Assorted macarons (pistachio, raspberry, chocolate)

12 Bites of Christmas

\$110 Per guest

Cold items

Mango & avocado salsa cups – wonton cups, fresh mango-avocado salsa, coriander

Yuzu cured tuna, tapioca chips – yuzu-cured tuna, wasabi aioli, tapioca chip

Thai beef tataki on rice crackers – seared beef, Nam Jim dressing, micro herbs

Hot items

Coconut-crust prawn skewers – tempura prawns, coconut panko, lime-chilli dipping sauce

Lime & coriander crab cakes – mini crab cakes, coriander-lime aioli

Kaffir lime chicken bao buns – chicken, kaffir lime glaze, sesame seed, pickled veg

Lobster mac 'n' cheese croquettes -crispy panko-coated croquettes, cheddar, lobster mac, lemon and chive aioli.

Bigger items

Passionfruit-glazed pork belly bites – crispy pork belly, passionfruit glaze, spring onion

Wagyu beef pattie, beetroot, cheese, pickles, potato bun, tomato sauce

Salt and pepper tofu, capsicum, onion, Asian herbs

Carving station

Optional extra - Additional \$15 per guest

Honey-maple glazed ham, carved to order with seeded mustard and housemade apple chutney, brioche buns, cultured butter

Sweet items

Chocolate-chilli banana bites – banana mousse, dark chocolate ganache, chilli salt

Macadamia & coconut mini Pavlovas – passionfruit, coconut cream, macadamia praline

Terms and Conditions: Valid for Terrace on the Domain, Botanic House, and Centennial Homestead. Valid for events held between 1 November and 19 December 2025. Minimum spend and venue hire requirements apply. Additional fees apply for beverage. Not valid in conjunction with any other offer.