



Christmas at
THE POSTMANS LEG





THE POSTMANS LEG

CHRISTMAS OFFERS

**AVOID THE HUSTLE AND BUSTLE
DATES THIS CHRISTMAS**

Available for events held during 1 November and 30 December 2018.
Excludes Thursdays, Fridays and Saturdays between 22 November and 15 December.



DINING PACKAGE

Dine at Postman's for your festivities this year and receive;

- No minimum event spends
- Christmas themed decorations
- Christmas crackers
- Personal wait staff

Add-on

- Bubbles or mocktail on arrival for only 5.0 per person

Terms & Conditions

Minimum 30 guests. Bookings must be at least 1-week in advance and are subject to availability.

SOCIAL PACKAGE

Party with the Postman's this Christmas and receive;

- No minimum event spends
- Your choice of nibbles or cheeseboard station normally 10.0 per person
- Christmas themed decorations
- Personal wait staff or bartender

Add-on

- Bubbles or mocktail on arrival for only 5.0 per person

Terms & Conditions

Minimum 30 guests. Bookings must be at least 1-week in advance and are subject to availability.



Christmas
MENUS

BUFFET

Served with condiments, bread rolls & butter

CALVEY

Apricot glazed ham

Seasoned sirloin

MEAT

Canter Valley turkey breast with sage & onion gravy

Lamb leg in a herb tomato sauce

FISH

Market fish with dill & turmeric crème

Tiger prawns in a spicy Thai sauce

VEGETARIAN

Moussaka with eggplant, tomato, potato & mushroom in a cheesy béchamel sauce

Green pea risotto with market mushrooms capsicum olive oil & parmesan **(GF)**

VEGETABLE

Fragrant jasmine rice with aromatics & lemon

New season baby potatoes with garlic & fresh parsley

Cauliflower gratin with parmesan & chives

Seasonal vegetables - green beans, baby carrot, broccolini, red onion

SALAD

Chilli corn salad with coriander, Spanish onion, capsicum, cucumber, mung beans, tomato & oregano dressing

Asian slaw with fennel, capsicum, wong bok, spring onion & sesame seed mirin dressing

Garden salad with mix leaf lettuce, tomato, cucumber onion capsicum & herb vinaigrette

Chorizo salad with romaine lettuce, croutons, bacon, radish & ranch dressing



One main + two sides **40.0 pp**

Two mains + three sides **47.0 pp**

Three mains + five sides **57.0 pp**

Minimum 30 guests

BARBEQUE

Served with condiments, bread rolls & butter

PROTEIN

Sausage – pork & fennel &/or beef sausage &/or kransky

Lamb chops with yoghurt & mint sauce

Rump steak with Postmans marinade

Satay chicken skewers

Steamed mussels with chilli, lemon grass, ginger & coriander

Sweet chilli & coconut tiger prawn skewers

Skin on market fish with lemon & thyme

VEGETABLES

Corn on the cob with lashings of butter

New season baby potatoes in garlic butter

Garlic & rosemary market mushrooms

Vegetable medley - courgette, capsicum & red onion

SALAD

Chilli corn salad with coriander, Spanish onion, capsicum, cucumber, mung beans, tomato & oregano dressing

Asian slaw with fennel, capsicum, wong bok, spring onion & sesame seed mirin dressing

Garden salad with mix leaf lettuce, tomato, cucumber onion capsicum & herb vinaigrette

Chorizo salad with romaine lettuce, croutons, bacon, radish & ranch dressing



Two protein + two vegetables + two salads **41.0 pp**
Three protein + two vegetables + two salads **49.0 pp**
Four protein + three vegetables + three salads **59.0 pp**
Minimum 30 guests

BUFFET / BBQ DESSERTS

Served with whipped cream & condiments

DESSERTS

Pavlova with kiwi fruit & summer berries

Chocolate mousse cake with hazelnut crumb & vanilla bean ice cream

Hummingbird layer cake with coconut shards & pineapple puree

Christmas pudding with warm rum custard & vanilla ice cream

Postmans boozy trifle with custard & summer fruits

One choice **8.0 pp**

Two choices **15.0 pp**

Three choices **21.0 pp**

Four choices **30.0 pp**

Minimum 30 guests



SET MENU

Served with artisan breads & dips

ENTREES

Beef carpaccio with French wholegrain mustard, horse radish & gremolata

Lamb back strap with African spiced tomato jam & cucumber Rita **(GF)**

Thai fish cakes with coriander, cucumber, cashew salsa & Manuka chilli honey

Vegetable stack with spinach asparagus peppers pumpkin & beetroot **(GF V)**

MAINS

Herb crusted chicken breast with broccoli & sage & onion gravy

Sirloin with sautéed green beans & red wine jus

Crispy skin market fish with green beans & Bleu Blanc sauce

Green pea and market mushroom risotto served with pine nuts & parmesan

DESSERTS

Pavlova with whipped cream, kiwi fruit & summer berries

Chocolate mousse cake with hazelnut crumb & vanilla bean ice cream

Hummingbird layer cake with coconut shards & pineapple puree

Christmas pudding with warm rum custard & vanilla ice cream

Postmans boozy trifle with custard & summer fruits

One main + one dessert **39.5 pp**

One main + one entrée **49.5 pp**

One main, one entrée + one dessert **55.5 pp**

Minimum 30 guests

