



christmas party group menu

ENTRÉE

- **Gnocchi Gorgonzola**
Potato dumplings in a cream of gorgonzola cheese, spring onion, white wine with shavings of parmesan
- **Garlic or Chilli Prawns**
Prawn cutlets cooked in a creamy garlic sauce with a touch of brandy served in a bed of Jasmine rice OR with napoli chilli sauce
- **Warm Chicken Salad**
Fillets of chicken marinated in honey, garlic, soy and chilli served on a bed of greens
- **Bruschetta Dory Fillets**
Two fillets of dory grilled topped with lemon butter sauce and roasted almonds, served on a top of roasted basil pesto bread
- **Cold Calamari Salad**
Pineapple cut calamari, grilled and marinated, with bean shots, alfalfa, cherry tomatoes, spanish onion, mix lettuce in a light balsamic dressing.
- **Porcini Mushroom & Pumpkin Risotto**
A delicious rice dish cooked in a tasty veggie stock with mascarpone cheese
- **Shrimps and Cantaloupe Cocktail**
Served on top of an Asian mix of leaves accompanied by our special lime mayonnaise sauce
- **Stuffed Mushrooms Cups**
Mushrooms cups filled with fresh tomato, spanish onion fetta cheese and sliced calamatta olives topped with fresh shaved parmesan cheese

MAIN COURSE

- **Christmas Trilogy**
Oven roasted breast of turkey, honey ham and leg of pork, served with roast potatoes and garden vegetables and cranberry sauce
- **Vegetarian Filo Parcel**
Stir fry vegetables tossed with mozzarella, wrapped on filo pastry, oven baked and served with a greek salad and salsa
- **Tuna Steak**
Grilled tuna steak with mash potato, rocket, topped with garlic aioli dressing
- **Mediterranean Stuffed Chicken Breast**
Skinless chicken breast stuffed with olives and sun dried tomatoes, pumpkin, mushroom and ricotta cheese, oven baked served with salad and basil pesto
- **Atlantic Salmon**
Grilled salmon fillets served on potato mash, sauteed baby spinach and tomato salsa
- **Cajun Lamb Cutlets**
Crumbed lamb cutlets, lightly grilled on a roasted beetroot radicho, rocket and prosciutto salad with minted yogurt
- **Porterhouse or Scotch Fillet Steak**
Flame grilled 300 gram steak topped with fried onion rings, served with potato and seasonal vegetables and a red wine reduction
- **Grilled Chicken Breast**
Grilled chicken breast served on a garlic and spinach risotto with a lemon peppercorn sauce
- **Pumpkin, Basil and Peanut Stir Fry (vegetarian)**
Butternut pumpkin, Thai chilli's, snow peas, basil, caramelised onion, roasted peanuts, stir fried in a light asian style sauce and hokkien noodles (cholesterol free)
- **Veal "Verdi"**
Tender veal medallions pan fried with sun dried tomato and spinach and finished with a creamy herb sauce, served with potato mash

DESSERTS

- **Mixed Berry Crepes**
Fresh seasonal berries warmed with liquor sugar and served with ice cream
- **Chocolate Basket**
Homemade chocolate basket served with three scoops of ice cream and coulis
- **Sticky Date Pudding**
Warmed date pudding topped with caramel sauce, cream and ice cream
- **Apple Strudel**
Served hot with vanilla ice cream and strawberry coulis
- **Orange Almond Cake (Gluten Free)**
Christmas Pudding with a custard cream and ice cream

christmas party pricing

2 COURSE

Choose 2 selections from menu
(served on a 50/50 basis)
Food Only - \$35.00 per person

3 COURSE

Choose 2 selections from each course
(served on a 50/50 basis)
Food Only - \$45.00 per person

- Minimum Guests in Viva Restaurant - 10
- Minimum Guests in Function Rooms - 50
(or a room hire may apply).

DRINKS PACKAGES

Our drinks packages are inclusive of continuous Red and White Wine, Sparkling Wine, Light & Heavy Beer, Soft Drinks & Orange Juice.

Spirits available at Bar Prices

BASIC DRINKS PACKAGE

\$20.00 per person (4 hours duration)
Each additional hour available at \$5.00 p.p.

- Lindemans Premier Selection Chardonnay
- Lindemans Premier Selection Shiraz Cabernet
- Lindermans Premier Selection Brut Cuvee
- Victoria Bitter
- Light Ice

CORPORATE DRINKS PACKAGE

\$33.00 per person (4 hours duration)
Each additional hour available at \$8.00 p.p.

- Montana Sauvignon Blanc
- Montana Pinot Noir
- Yellowglen Brut Cuvee
- Boags Draught
- Cascade Premium Light

DELUXE PACKAGE

\$47.00 per person (4 hours duration)
Each additional hour available at \$12.00 p.p.

- Coldstream Hills Chardonnay
- Coldstream Hills Sauvignon Blanc
- Coldstream Hills Pinot Noir
- Domain Chandon NV Brut Cuvee
- Hahn Premium
- Coopers Pale Ale
- Hahn Premium Light