



## Sides & Main

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### Catering

#### **Christmas Menu 2016**

Available for collection 24th December

Too busy or just over the drama of menu decisions, shopping and the stress of cooking the meal of the year? Relax as we have you covered with our beautiful fresh options. Pre order now and enjoy a stress free Christmas. All food is packaged in disposable containers to store in your fridge overnight or we can present on your own platters if you wish.

#### **Mains**

##### **Deboned and stuffed free range turkey breast roll**

Brined with allspice and bay and stuffed with sourdough, sour cherries, pistachios and chestnuts. Can be warmed or served cold. Served with our own amazing cranberry and strawberry relish. \$120 per kg (minimum 1 kg - serves approx 4/5 for lunch or 10 as part of a buffet)

##### **Borrowdale free range ham, the very best**

Glazed with cherry jam, ginger and cinnamon and studded with cloves we tie the leg with hessian ribbon. Served with our own stone fruit relish, Christmas chutney and mustard \$60 per kg

Half Borrowdale Ham approx 4 kg

Whole Borrowdale Ham approx 8-10kg

##### **Roasted ocean trout side**

Crusted with toasted almonds, fennel and fresh herbs and served with lime cheeks and pomegranate. Comes with a classic dill and honey vinaigrette. 1.8kg - 2kg. \$150 per side

##### **Porchetta with crispy fennel salt crackling**

The belly is first brined, stuffed with apple, prunes, sourdough and toasted almonds and rolled and roasted with a crispy crackling. Can be warmed or served cold. Served with our chunky fresh apple and maple sauce. \$80 per kg (minimum 1 kg - serves approx 4/5 for lunch or 10 as part of a buffet)

##### **Roasted grass fed beef tenderloin**

Mustard, orange and pepper crusted eye fillet roasted to medium /medium rare. Served sliced with dried orange slices, seeded mustard and horseradish relish. \$120 per kg (minimum 1 kg - serves approx 4/5 for lunch or 10 as part of a buffet)

#### **Sides and Salads**

Petuna smoked ocean trout salad with green mango, vermicelli, edamame, red cabbage, spicy peanut chutney, mint and coriander with lime and ginger dressing  
small \$80 large \$180 GF

Prawn salad with mixed leaves, nectarine, zucchini noodles, green beans, soft egg, pomegranate and sweet mustard dressing small \$80 large \$180 GF

Vegetarian salads Small \$45 Large \$85 GF V

Roasted sweet potato salad with pickled red onion, grapes, fresh herbs, almonds, radish and green herb dressing GF V

Green goddess vegetable salad with green beans, edamame, zucchini noodles, asparagus, cranberries and marinated Meredith Dairy goats cheese with hazelnut pesto vinaigrette GF V

Marinated heirloom tomato salad with torn buffalo mozzarella, cucumber, basil with crispy garlic croutons and herb vinaigrette V

Quinoa "fried" rice, sauteed kale, omelette, peas, pepitas and shallots - a fabulous healthy addition to the table GF V

Roasted vegetables (to warm) Dutch carrot, chats, baby beets, Jap pumpkin wedges, sweet potato, sage and garlic GF V

Hasselback roasted potatoes. Amazing crunchy hand grooved potatoes cooked in duck fat, salt and sage \$2.50 each (minimum 10)

### Dessert and cheese

Sticky toffee date cake with butterscotch sauce \$7.50 per square (serve with ice cream)

Flourless chocolate and almond cake with honey glazed pear and cream \$9.50 per square GF

Hestons lemon tart — whole \$60 (6 slices)

Christmas trifle with Madeira and berry jelly, sponge, white chocolate ganache, fruit, cream (includes trifle bowl) \$135

French cheese, grapes, paste, lavosh leaves and crackers \$17.50pp (minimum 6)

### Set menu \$100pp (min serves 6)

When you just cant think of what to order or even what to cook this is the perfect alternative. Take the guess work out and let us spoil you and your guests with a selection of our favourites. Too easy, just sit back and take the day off. Why not drop in your own platters for us to beautifully plate.

#### MENU

Fresh market prawns/ peeled with seafood sauce  
Ocean trout rillette terrine with lavosh and cornichons  
Smoked ocean trout salad  
Turkey slices with cranberry sauce  
Eye fillet with mustard and horseradish relish  
Roasted sweet potato salad  
Marinated heirloom tomato salad  
Flourless chocolate and almond cake with honey glazed pear and cream

### Essential extras

Chicken liver pate w/cornichons \$25 serves 6

Ocean trout rillette terrine \$25 serves 6

Large seeded lavosh leaves - black and classic \$4 per leaf

Port wine jus – rich and glossy, a special treat for beef, pork or turkey serves 6 \$25

Peppercorn jus - great with beef serves 6 \$25



Apple & clove sauce - perfect with pork serves 6 \$15

Cranberry and strawberry relish – essential with turkey serves 6 \$18

Bacon, leek & mushroom bread & butter stuffing log serves 6 \$30

Dill and honey vinaigrette for smoked salmon \$10

Mango and coriander dressing/sauce – perfect with prawns, chicken and salads \$15

Vanilla bean crème anglaise serve cold serves 400ml \$30 GF

Butterscotch sauce 400ml \$30

### Ordering and collection/delivery

#### Please note:

- To order please send an email to [Karen@sidesandmain.com.au](mailto:Karen@sidesandmain.com.au) and we will respond with a confirmation email. Please include your telephone number.
- All food will be placed in hamper boxes, foil trays or plastic take away containers for storage in your fridge. If you would like us present food on your platters please let us know. We also offer large palm leaf disposable platters \$4.50.
- For Christmas Eve collection please have your orders in ASAP to avoid disappointment. The last day for Christmas orders is the **10<sup>th</sup> December**. A 50% deposit is required to confirm all orders. GST is added to all invoices.
- For Christmas Eve collection our opening hours are 1-5pm. If you require delivery (Eastern Suburbs only) we can deliver from 5pm Christmas Eve. Please advise when ordering.
- Please discuss any special dietary requirements when placing orders.
- Clear instructions regarding warming and/or final presentation will be included with your order.
- If we can help with anything to make your Christmas celebrations special please let us know.

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