

Christmas Menus 2025



Planning a Christmas or End of Year Party?

Whether you're holding a cocktail style or seated event, we offer a variety of spaces and menus to choose from.

Options - Lunch / Dinner (minimum 20 guests)

Package A : One Course Alternate Drop (Main with crispy potatoes to share – Lunch Only) \$38 pp

Package B : Two Course Alternate Drop (Main with crispy potatoes to share / Dessert) \$60 pp

Package C : Two Course Alternate Drop (Entrée / Main with crispy potatoes to share) \$65 pp

Package D : Three Course Alternate Drop (Entrée / Main with crispy potatoes to share / Dessert) \$75 pp

Package E : Three Course Berkshire Suckling Pig Feast \$95pp (minimum 10 guests, maximum 100)

Package D : Two hour beverages and canapes \$78pp

Menu Options

Entrees - choose two

- Charred duck breast, beetroot and quinoa salad, goats' cheese, currants, cherry dressing (gf)
- Seared Beef, rocket, shaved parmesan, crispy capers, EVOO, crostini (gf)
- Wood-grilled Squid, pickled pawpaw salad, sweet chilli caramel (gf)
- Sticky soy pork belly bites, slaw, fried onion, chilli
- Sesame seared tuna, citrus segment, crispy kale
- Chilled prawns, parsnip remoulade, orange reduction (df/gf)
- Wood-fired NT pumpkin, grape jam, rocket, pomegranate molasses (gf, VG)

Mains - choose two (includes crispy potatoes to share)

- Roasted 'House-glazed' Ham with green beans, maple baby carrots, mango chutney (gf/df)
- Sous vide pork chop, sticky plum sauce, noodle salad (gf/df)
- BBQ Beef Brisket, asparagus, slow roasted tomato, currant jam, corn rib (gf/df)
- Slow cooked lamb shoulder, pearl couscous salad, pickle beetroot, Persian feta, jus
- Humpty Doo Barramundi & lemon myrtle parcels, cherry tomatoes, beans, parsley oil (gf)
- Grilled boneless chicken Maryland with a salad of grilled brie & cranberry, rocket, crispy speck, lemon dressing (gf)
- Mustard roasted cauliflower florets, cauliflower rice salad, baby spinach, currants, whipped tahini & coconut yoghurt (vg/gf/df)

Dessert – choose two

- Xmas spiced pannacotta, cherry compote, almond crumble (gf)
- Raspberry & white chocolate cheesecake, blueberry coulis, red velvet crumbs
- Mini Christmas puddings, poached pear, brandy custard (gf)
- Chocolate Brownie, whipped cream, strawberry compote, ginger bread biscuit
- Orange curd tart, fennel jam, passionfruit meringue

Berkshire Suckling Pig Feast (min 10 guests)

Entrée

Charcuterie Board, cured meats, pickles, mixed salad, toasted bread & Pumpkin & Sage arancini (gf/df/vg)

Main

Roasted Berkshire Suckling Pig, from Boston Bay Smallgoods in Port Lincoln, South Australia is carved at the table.

Served with sides and all the trimmings. (crispy potato, sauteed greens, salad, jus)

*sides are subject to change/availability.

Dessert

Chef's selection of petit fours to share

Christmas Party Package

Two Hours (minimum 20 guests)

select 2 cold, 2 hot items and 1 substantial

Beverages – Tatachilla Sparkling, Sauvignon Blanc, Cabernet Shiraz

Cascade Light, Great Northern Original, Carlton Dry, soft drinks and zero beer/wine

Price - \$78pp

Canapes

Packages

One Hour \$38 pp – select 2 cold and 2 hot items

Two Hour \$48 pp – select 2 cold and 2 hot items + 1 substantial

Three Hour \$65 pp – select 2 cold and 3 hot items + 2 substantial

A minimum numbers of 30 guests applies – please liaise with our Function Staff all dietary requirements can be catered for upon advisement prior to the function date.

COLD

- Seared Beef on crostini, horseradish cream
- Sesame prawn skewer, thai caramel (gf,df)
- NT fresh local fish ceviche, mango & lime (df/gf)
- Grilled lamb, Persian feta, crostini
- Prosciutto and poached pear bites with Italian glaze (gf)
- Cucumber disc, vegan tzatziki, slow roasted tomato (vg/df/gf)
- Beetroot, feta, roast tomato & balsamic glazed tartlet (v)
- Glazed ham on thick bread, mango chutney (df)
- Chocolate brownie (v)
- Passionfruit tartlets
- Orange curd tart, fennel jam, passionfruit meringue
- Seasonal fruit skewers (gf/df)

HOT

- Pumpkin & Sage arancini (gf/df/vg)
- Mushroom & Wine arancini (v)
- Chicken peanut satay skewers (gf)
- Pork belly bites, sticky soy (gf/df)
- Tempura Scallops, wasabi mayo
- Mini gourmet beef pies
- Vegetable party pasties (v)
- Barramundi Laksa Fish cake, coconut caramel sauce
- Spiced lamb kofta, tzatziki (gf)

SUBSTANTIAL

- Asian Pork & Slaw Bao Bun
- Turkey slider, Swiss cheese, spinach & cranberry sauce
- Mini chicken taco, slaw & ranch dressing
- Mini cheeseburger, beef patty, cheese, pickles, tomato relish
- Crispy chicken bites, crispy noodles, plum sauce
- Lettuce, black bean, tomato & guacamole taco cups (gf/df/vg)
- Crumbed local fish and chips boxes, lemon, aioli
- Szechuan squid & chips, kewpie mayo (gf/df)
- Pizza bites – margherita / spicy salami (gf option available on request)

Platters



Grazing Board - \$25 per person (minimum 10 people)

Selection of cold meats, cheese, marinated vegetables, olives, dips, fruits, crackers

Share Platters (serve 8-10 people)

- House made dips, flat bread - \$60
- House made dips, vegetable crudités, flat bread - \$80
- Selection of 3 cheeses served with dried fruits, nuts, quince paste, crackers - \$165

OTHER Platter Options

Mini Cheeseburger Platter - \$240

20 beef patty, cheese & pickle slider, tomato relish

Turkey Slider - \$200

20 Turkey sliders, Swiss cheese, spinach & cranberry sauce

Chicken Skewer Platter - \$140

20 Chicken, peanut satay (gf)

Arancini Platter - \$110

20 Pumpkin & Sage arancini (gf/v)

Party Pie Platter - \$85

25 Mini gourmet beef pies, tomato sauce

Party Sausage Roll Platter - \$85

25 Mini gourmet sausage rolls, tomato sauce

Vegetarian Crostini Platter - \$70

20 Mozzarella, tomato & basil crostini, virgin olive oil (v)

Crostini Platter - \$75

20 Marinated beef crostini, horseradish cream

Dessert Platter - \$150

Chef selection of house made petit fours (30 pieces)

Fish Box - \$18pp - minimum 20.

Crumbed fish bites, chips, tartare sauce (df)

To book please contact our friendly team at Wharf One Food & Wine

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