



## MURRAY'S BREWERY AND PORT STEPHENS WINERY CHRISTMAS PARTY MENU 2019

*(Available to groups of 25 or more, ordering the same meal)*

ALL MEALS CAN BE MATCHED TO MURRAY'S BEERS AND PORT STEPHENS' WINES.  
PLEASE JUST ASK FOR DETAILS AND COSTINGS

### ON ARRIVAL

#### MRS CLAUS' CHRISTMAS COCKTAILS AND HOUSEMADE PLATTERS TO START

One cocktail per person on arrival (50:50 of each) and one platter per 10 people \$20pp



##### Santa Christmas Cocktail

Murray's Gentleman Smith Gin, Cranberry Juice, Lemon Juice and a sprig of Mint.

##### Grinch Christmas Cocktail

Murray's Gentleman Smith Vodka, Midori, Pineapple Juice, Soda Water topped with cherries.

##### **Assorted Vegetable Dips Platter**

Housemade spiced pumpkin dip, avocado dip and mint yoghurt dip served with corn chips and rice crackers.

##### **Brewery Cheese Platter**

Selection of house smoked cheddar, triple cream brie, Dolce gorgonzola, vanilla poached pears. Served with assorted biscuits and apple jam.

## MAIN MEALS

### ***Prancer's Pizza Party - \$35pp***

One of our most popular casual function meals. We hand make, roll and throw our own pizza dough, which is made using Murray's MoonBoy Golden Ale to lighten the crust. Then we bake in our wood fired oven. Delicious! Enjoy our chef's selection of our seasonal pizzas, served with share bowls of beer battered fries and sweet potato wedges, presented on a long grazing table for guests to serve themselves and share together.

### ***Blitzen's 'Big Smoke' BBQ Banquet - \$50pp***

One of our signature smokehouse dishes. From our grill and smoker, a selection of meats served in the southern American style on platters to your tables to share. Sweet and smoky and sometimes sticky featuring brisket, pork shoulder, ribs and more served with dark knight beer BBQ sauce, beer pickle cucumber, mustard, dinner rolls and tortillas. And slaw of course! Sides served in bowls to share.

### ***Comet's Woodfire Roast Christmas Banquet - \$50pp***

*2 course traditional roast lunch or dinner*

- Wood roasted pork belly, slow cooked lamb leg and roast vegetables, greens, gravy and apple jam served on share platters to your tables
- Finish with plum pudding with brandy custard served on share platters to your tables

### ***Rudolph's Christmas Banquet - \$50pp***

*2 courses*

Start with fresh prawns with lemon mayonnaise and best local oysters served on share platters. 2 prawns and 2 oysters per person

Then a choice of:

- crispy roasted pork belly OR
- roast lamb OR
- smoked and BBQ sirloin
- All served with jams, pickles and relishes, accompanied by roasted heirloom veggies, lentils and goats curd and fresh fennel slaw

Please choose 1 main dish only or 2 main dishes which can be served 50/50 alternatively

Main meal served on platters to share and sides served in share bowls

## DESSERTS

All desserts served on share platters to tables for guests to help themselves. Minimum of 12 individual desserts need to be ordered.

### ***Sticky Date Pudding - \$10pp***

Individual soft airy sticky date pudding served with butterscotch sauce

### ***Mini Lemon Meringue Tart - \$10pp***

Classic combination of tangy lemon curd, buttery short crust pastry and sweet meringue served with a vanilla cream

### ***Mini Blueberry Cheesecake - \$10pp***

Double baked New York cheesecake topped with a blueberry compote

### ***Mini Passionfruit Cheesecake - \$10pp***

Double baked New York cheesecake topped with a passionfruit conserve

### ***Mini Choc Nut Cheesecake - \$10pp***

Double baked New York cheesecake topped with rich dark chocolate ganache and almonds

## PRE OR POST MEAL YULETIDE MUNCHIES

\****Luxury Cheese Station*** - \$120 each (suitable for 20 guests to share)

Chef's selection of gourmet cheeses accompanied by mustard fruits, jams, relishes, fresh and dried muscatels and a selection of crackers, biscuits and breads.

### NOTES FROM SANTA'S KITCHEN

- We happily cater to most dietary requirements. Please just let us know your needs.
- Due to seasonality, we may need to substitute ingredients from time to time at chef's discretion. We will inform you in advance of any changes.
- To order from this menu, final minimum guest numbers need to be confirmed 14 days in advance of your booking.
- This menu is available to groups of 25 or more, ordering 25 or more of the same meal.

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**About Murray's Craft Brewing Co.**

Port Stephens-based Murray's Craft Brewing Co. is one of Australia's leading craft beer and cider brewers – known for our “unboring” beers. From humble beginning in Taylors Arm (population 50) on the NSW North Coast, Murray's Brewery relocated to larger premises at Port Stephens in 2009 where today it runs a microbrewery, Cellar Door and one of the region's best casual restaurants. Murray's beers are available nationally.

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