

FESTIVE CELEBRATIONS

AT RUPERT'S BAR & GRILL

CHEF'S TABLE EXPERIENCE

-\$75 per person

(Minimum 12 Guests)

(A warm and social dining style with share plates served to the centre of the table)

- Joe Dough sourdough bread selection
- Honey and citrus baked ham
- Rolled roast chicken with cranberry stuffing
- Qld Tiger prawns, housemade cocktail sauce
- House made potato salad
- Sautéed greens w/shallots & balsamic glaze

Optional Dessert Add-on

-\$18 per person

- Sticky date pudding, butterscotch ice-cream
- Christmas pudding & brandy custard
- Celebration Trifle

Customised Beverage Options Available



Celebrating 20 Years 2006 - 2026

RUPERT'S BAR & GRILL

3 Course Christmas Celebration

- \$93 per person
(*minimum 20 guests*)

*Mixed Service Styles of
Banquet and Alternate Drop*

Entrée

Chef's selection of festive dishes served to the centre of the table

Main (Alternate Serve)

- Cranberry, lemon & pistachio stuffed chicken roulade, whiskey apricot sauce, duckfat chats & greens
- Twice cooked roasted pork, ginger spiced apple cider gravy, crackling, honey roasted carrots & slaw
- Crispy skin snapper, carrot & miso purée, greens, lemon & butter sauce

Dessert (Alternate Serve)

- Black Forrest mousse with hazelnut bark
- Christmas pudding, brandy anglaise, orange & almond praline crunch



Customised Beverage Options Available

RUPERT'S BAR & GRILL

FESTIVE STANDING COCKTAIL PARTY

- \$40 per person - 3 small canapés, 1 substantial
(*minimum 15 guests*)

SMALL CANAPÉS - A Bite (select 2)

- Tempura prawn and cinnamon charred pineapple skewer with salsa verde
- Wagyu beef sliders, red jack cheese, pickles, tomato relish & mustard
- Coffin Bay bloody Mary oyster shooters
- Pork and prawn wonton cups with yuzu ponzu
- Bocconcini pearls with balsamic roast truss tomatoes fried basil and Ximenez reduction
- Blue swimmer crab, charred corn and lime aioli
- Short crust tart with goats' cheese, pickled baby fig & itchy feet honey
- Crispy battered cauliflower with chilli and lime corn salsa

SUBSTANTIAL CANAPÉS - A larger bite (select 1)

- Crispy skin duck, sauteed spinach, orange & cherry jus
- Cajun seafood Gumbo, charred lime & creme fraiche
- Duck fat roasted chats with smoked brisket & hickory BBQ aioli
- Lime & parmesan crusted chicken tenderloins
- John Dee beef tenderloin tartare, dijon, shallot, fried capers & soubise
- Prosciutto rolled pork medallion, honeyed carrot puree, pork crisp & apple/pear chutney

DESSERT CANAPÉS - Sweet Morsels (select 1)

- Mini torched lemon meringue tartlets
- Espresso Martini cheesecake bites
- Cherry & chocolate almond friand



Customised Beverage Options Available