



CHRISTMAS MENUS 2017

GARDEN BARBEQUE

Mon – Fri \$55pp

- Three seasonal salads
- Grass fed rib fillet with, caramelized onion relish (gf)
- Green Thai spiced chicken skewers with mango salsa (gf)
- Atlantic salmon with green herb and caper butter
- Portobello mushrooms with macadamia and fresh herb crust, Persian feta. (v)
- Roasted chats, thyme and garlic (v, gf)
- Oven baked crusty bread rolls & butter
- A selection of seasonal summer fruits
- Freshly Brewed Coffee, Tea

FESTIVE BUFFET

Mon – Fri \$65pp

Salad Bar

- 4 seasonal salads with a selection of dressings

Hot

- A ballotine of roast turkey breast, filled with brandied fruits, quince glaze
- Honey baked and decorated free range ham, assorted mustards

Cold

- Champagne poached Tasmanian salmon, horseradish mayonnaise, shaved baby fennel (gf)
- Summer vegetable terrine, char grilled asparagus and confit truss tomatoes
- Roasted cocktail potatoes with a dressing of thyme and garlic (v, gf)

Dessert

- Individual Christmas pudding, brandy sauce

UNIVERSITY HOUSE

T + 61 2 61255270 | 1 Balmain Cres Acton ACT 2601
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BANQUET MENU

2 courses alternate: Mon – Fri \$75pp

3 courses alternate: Mon – Fri \$85 pp

Entrée (choose two)

- A salad of locally smoked duck breast, honey baked figs, house made seeded wafers, pickled orange glaze (gf, lf)
- Beetroot and vodka cured ocean trout, pickled baby fennel and caper berries, balsamic and beetroot relish, (gf, lf)
- Roulade of roasted eggplant, zucchini, bell red peppers with Persian feta and salsa verde (v)

Main (choose two)

- Slow roasted sage infused turkey breast, crisped Serrano ham, cranberry filled apricots and jus
- A medallion of char grilled salmon with a macadamia nut and fresh herb crust, chards of kipfler potato, pickled lemon butter (can be gf)
- Tagine of Moroccan spiced vegetables, chick peas and labne

Dessert

- Individual Christmas puddings, brandy sauce, frosted cherries
- Summer berry pudding, double cream and raspberry coulis

Freshly Brewed Coffee, Tea & Mint

SHARED PLATTERS

Antipasti and charcuterie \$10pp

Oceanic heaven \$16pp

- King prawns, cocktail sauce
- South coast oysters with section of toppings

Carving station \$18pp

- Butterflied and char grilled Portuguese chicken in peri peri sauce with Pico de Gallo
- Five spiced pork belly with quince and black sherry jus

Cheese \$9.5pp

- Australian cheese selection, fig paste, dried fruit, crackers and lavosh
- Mince pies

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COCKTAIL MENU

Canapé Package – 1 hour. Select any five items from the following options:

Mon – Fri \$25pp

Minimum of 20 guests

Cold

- Smoked salmon & dill mousse tartlet (gf on request)
- Vegetarian hoisin rice paper roll (v, gf, & vegan)
- Double brie crouton with truffled honey & quince (v, gf on request)
- Prosciutto wrapped grilled asparagus (gf, lf)

Hot

- Garlic & parsley crumbed king prawn with tartare sauce
- Tempura fish cocktail with lime aioli
- Crabnet spring roll with chilli soy
- Thai fish cake with lemon mayonnaise
- Lamb samosa with mint yoghurt
- Chicken Wellington with tomato sauce
- Italian Tuscan roll with bbq sauce
- Blue cheese & caramelised onion arancini (v)
- Sweet potato & cashew empanada (v)

Substantial Canapés – In addition to your canape package, choose one of the following items:

Mon – Fri \$10pp

- Seafood basket of crumbed white fish, prawns & calamari with grilled lemon
- Butter chicken with fragrant basmati rice (gf)
- Stir fried vegetarian noodle boxes (v, gf) (vegan available on request)

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BEVERAGE PACKAGES

House beverage package

1 hour	\$18pp
2 hours	\$28pp
3 hours	\$38pp

- University House Tyrrell's Shiraz/Cabernet
- University House Semillon/Chardonnay
- Boags premium 375ml Bottles
- Boags premium light 375ml
- Bottles assorted soft drinks
- Orange juice
- Mineral water

Premium beverage package

1 hour	\$28pp
2 hours	\$38pp
3 hours	\$48pp

- Taltarni "T Series" NV Brut, Pyrenees VIC
- Long View "Whippet" Sauvignon Blanc, Adelaide Hills SA
- Wilson Vineyard Riesling, Watervale SA
- Sticks Pinot Noir, Yarra Valley VIC
- Round Two Cabernet Sauvignon, Barossa SA
- Boags Premium 375ml Bottles
- Boags Premium Light 375ml
- Bottles Assorted soft drinks
- Orange juice
- Mineral water

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WINE LIST

White Wines

University House Semillon/Chardonnay, Tyrrell's Hunter Valley NSW	\$26
Baby Doll Sauvignon Blanc, Marlborough NZ	\$29
Longview Whippet Sauvignon Blanc, Marlborough NZ	\$30
Wilson Vineyard Riesling, Watervale SA	\$32
Dal Zotto Pinot Grigio, King Valley VIC	\$29
Mountadam Chardonnay, Eden Valley SA	\$32

Sparkling Wines

House Sparkling, Hunter Valley NSW	\$26
Taltarni T Series, Pyrenees VIC	\$35
De Perriere blanc de blanc, Burgundy France	\$29

Red Wines

Shiraz/Cabernet, Tyrrell's Hunter Valley NSW	\$26
Teusner Riebke Shiraz, Barossa Valley SA	\$33
Stick Pinot Noir, Yarra Valley VIC	\$32
Round Two Cabernet Sauvignon, Barossa Valley SA	\$28
Paxton Tempranillo, McLaren Vale SA	\$32

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