



Thank you for your enquiry regarding catering for your function. Following is a suggested menu to be served with a variety of hot and cold platters, which we would prepare fresh from our modern mobile kitchen, ensuring the freshest, highest quality food. Together with our professional friendly waiting team we are confident you will be very happy with your choice.

MINIMUM 20 PEOPLE
COCKTAIL OPTION \$28 PER HEAD

1. MINI MIGNONS - eye fillet wrapped in bacon served with our own hollandaise.
2. SALT AND PEPPER CALAMARI - tender calamari, lightly floured and served with a citrus burre blanc.
3. MINI LAMB KOFTAS - Indian lamb skewers served with a tomato and mango chutney.
4. PANDANG CHICKEN CUPS - Thai influenced chicken presented on pilaf rice, served in small Chinese bowls.
5. TEMPURA BATTERED SNAPPER PIECES - a light crispy batter with quality snapper fillets, traditionally served with tartar sauce and lemon wedges.
6. MINI CHICKEN MIGNONS - chicken breast and Jarlsberg cheese wrapped in bacon served with homemade semi dried tomato and beetroot relish.
7. MINI SCOTCH FILLET STEAK SANDWICHES - served with a battered onion ring, cherry tomato chutney and rocket.
8. A SELECTION OF MINI SALADS including Thai beef, roasted pumpkin, rocket and haloumi cheese.
9. PORK BELLY VIETNAMESE SPRING ROLLS - made fresh and accompanied by a Japanese dipping sauce.

MINI DESSERTS

- Homemade chocolates
- Mini chocolate fudge cakes with homemade chocolate butterflies
- Mini lemon meringues
- Mini honey and cinnamon cheesecakes

FIONA AND RAY FINNIGAN PROPS
32 UMPHERSTON STREET, MOUNT GAMBIER 5290
TELEPHONE 08 8724 7161



Contact details

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For booking and enquiries

Contact our event manager Bec on
08 8725 2404 or
email sapub@bigpond.net.au

Terms and conditions

Please Note: Bookings are essential and our Christmas Menus are only available if pre-booked. If you have booked in a function on the set menu and book for a nominated amount of people attending and not all those people attend you will be charged for them, we require a confirmed number 24 hours prior to the event.

If booking out our function room upstairs a hire charge applies but will vary based on what event you would like to book in.

Details are correct at time of printing but may vary, and we will do everything in our power to ensure that the provided goods and services are the ones listed but reserve the right to change details if needed.

The South Aussie Hotel and all its staff will make every effort to ensure you and your friends, work colleagues and family leave our establishment happy.

Here's to a Happy Christmas and an amazing New Year.

*Merry
Christmas*

at the

South Aussie Hotel



Where it's Fair Dinkum



\$35 PER HEAD

Entrée

SWEET POTATO SOUP

With roast capsicum and spring onion

SALT AND PEPPER SQUID

Served with a house salad and sweet chilli sauce

Main

CHRISTMAS ROAST

Roast turkey breast and leg ham served with roasted vegetables, gravy, cranberry sauce and stuffing

PORK FILLET SCHNITZEL

Coated in seasoned bread crumbs then fried, served with seeded mustard gravy and seasonal vegetables

SEAFOOD BASKET

Selection of lightly battered fish, scallops, prawn and calamari served with tartare sauce

Dessert

TRADITIONAL PLUM PUDDING

With brandy custard and ice cream

FRESH FRUIT SALAD

Served with vanilla cream



\$45 PER HEAD

Entrée

SALT AND PEPPER PRAWNS

Served with a house salad and sweet chilli sauce

CHICKEN CAESAR SALAD

Grilled chicken, cos lettuce, bacon, egg, parmesan, croutons and a caesar dressing

Main

CHRISTMAS ROAST

Roast turkey breast and leg ham served with roasted vegetables, gravy, cranberry sauce and stuffing

SIRLOIN STEAK

Tender steak cooked medium served on chargrilled vegetables with seeded mustard mash and gravy

BAKED BARRAMUNDI

Macadamia crusted fillet served with warm potato and baby spinach salad and lemon aioli

Dessert

TRADITIONAL CHRISTMAS PUDDING

With brandy custard and ice cream

**FRESH FRUIT SALAD
WITH BRANDY SNAP**

Served with vanilla cream



\$55 PER HEAD

Entrée

SMOKED SALMON BRUSCHETTA

Toasted sourdough and crème fraiche

SALT AND PEPPER PRAWNS

Served with a house salad and sweet chilli sauce

CHICKEN CAESAR SALAD

Grilled chicken, cos lettuce, bacon, egg, parmesan, croutons and a caesar dressing

Main

CHRISTMAS ROAST

Roast turkey breast and leg ham served with roasted vegetables, gravy, cranberry sauce and stuffing

ATLANTIC SALMON

Atlantic salmon poached with lemongrass, lime leaves and coconut cream served with steamed rice, Asian greens and coriander

SIRLOIN STEAK

Tender steak cooked medium served on chargrilled vegetables with seeded mustard mash and gravy

Dessert

TRADITIONAL CHRISTMAS PUDDING

With brandy custard and ice cream

**FRESH FRUIT SALAD
WITH BRANDY SNAP**

Served with vanilla cream

STICKY DATE PUDDING

Served with vanilla cream