



REFRESHINGLY FESTIVE

R Y D G E S

CANBERRA

## FESTIVE ALTERNATE DROP

2 COURSE \$75 per person

3 COURSE \$85 per person

### Start

Poached prawns+ heirloom tomato+ Salmon Roe+ garlic aioli + Avocado +  
Fine Herb

Herb crusted smoked salmon, caper berries, potato salad + Nasturtium  
Crisp stuffed Zucchini flowers+ ricotta & Lemon+ Classic smoked tomato  
Sugo

Slow Roasted Balsamic Beetroot+ pressed cucumber+ Hazelnuts+  
Whipped Crème Fraiche + Elk

Romeo Famous Duck Parfait+ Chives & Mandarin Gel with Garlic Toasted  
Miche White bean cappuccino

### Main

(all main served with mash potatoes & seasonal Vegetable)

Wood Roasted Free Range Porchetta+ House Romesco + spiced apple  
chutney

Free Range thyme scented Chicken breast, mushroom Raghu

Grilled market fish, Salsa Rosa+ Basil & Bronze Fennel

Slow roasted turkey breast +sage stuffing +pan jus

Red wine braised Wagyu beef cheek+ herb oil

### Dessert

Classic Sticky Date Pudding+ Salted Caramel Butterscotch+ Chantilly cream

Apple salted caramel tart, compressed apple & Cultured Cream

The George Profiteroles+ Salted Chocolate Sauce+ seasonal berry's

Passionfruit pavlova+ seasonal stewed fruits+ vanilla cream

Christmas pudding+ brandy anglaise + vanilla bean ice cream



## FESTIVE FEASTING

2 COURSE \$85 per person

3 COURSE \$95 per person

Sample menu – designed to share

Min 20 people

### **Start**

House made Bread + Olive oil + Butter

Pumpkin flower + ricotta + honey + spiced lemon

Jamon Serrano + compressed melon + pickles

Buffalo mozzarella + heirloom tomatoes + basil + balsamic

### **Main**

Australian Tiger Prawns + Marie Rose + Lemon

Slow roasted turkey breast + sage stuffing + pan jus

Black Angus beef sirloin + bernaise

Broccolini + sour cream

Crushed kipfler + olive + sundried tomatoes

### **Dessert**

Classic Sticky Date Pudding+ Salted Caramel Butterscotch+ Chantilly cream

The George Profiteroles+ Salted Chocolate Sauce+ seasonal berry's

Passionfruit pavlova+ seasonal stewed fruits+ vanilla cream



## CANAPE PACKAGE

\$60 PER PERSON

(1 of each item per person)

Smoked salmon+ avocado+ pumpernickel +caviar

Duck parfait+ cranberry jelly +toasted brioche

Edamame+ Persian fetta +herb toast

Smoked turkey+ Cranberry+ crispy tart

Jamon Iberico+ asparagus+ Cream cheese

Poke bowl, tuna, rice noodle, seaweed salad, coconut, lime &chili

Beef &mushroom Pasties+ spiced tomato chutney

BBQ pork belly+ caramelized apple  
truffle risotto+ saffron aioli



# SHARING PLATTERS

## **Party Platter 220**

mini pies + burger spring rolls + prawn gyoza + vegetable samosa  
Chef's selection of condiments  
*minimum of 4 items per person*

## **Asian Platter 240**

Assorted dim sim + veg spring roll + gyoza + steamed pork bun  
Chef's selection of condiments  
*minimum of 4 items per person*

## **Seafood Platter 350**

Thai fish cake + tempura prawns + fresh oysters + salt & pepper squid  
Chef's selection of condiments  
*minimum of 4 items per person*

## **Pizza Platter 220**

Assorted mini pizza + vegetables + ham & pineapple + tomato & cheese  
*minimum of 3 items per person*

## **Slider Platter 240**

chicken + beef + pork + with mini bun + greens + slow + cheese + spicy sauce  
*minimum of 3 items per person*

## **Cheese Platter 340**

Maffra Cloth Aged Cheddar (Gippsland) + Tarago River Triple Cream (Gippsland) +  
Willow Grove Classic Blue (Victoria) + Quince paste + lavosh + grissini + walnuts

## **Charcuterie Platter 340**

Spanish Jamon + Italian salami + ham + mortadella + pastrami + artisan bread + pickles + 2 types of dip

Platters are recommended for 10 people per platter



## BEVERAGE PACKAGES

### Standard Beverage Package

A selection of house beer, wine, sparkling & soft drinks

- 1 hr | \$26 pp
- 2 hr | \$31 pp
- 3 hr | \$37 pp
- 4 hr | \$42 pp

### Premium Beverage Package

A selection of premium beer, wine, sparkling & soft drinks

- 1 hr | \$32 pp
- 2 hr | \$38 pp
- 3 hr | \$44 pp
- 4 hr | \$50 pp





# RYDGES

CANBERRA

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