



The Ville

PRESENTS

**GIANT
CHRISTMAS
PARTY**

IN THE PAVILION

MENU



MENU

SEAFOOD SELECTIONS

Australian prawns GF, DF

Freshly shucked Pacific oyster station with a variety of condiments GF, DF

Half shell mussels, nam jim GF, DF

Australian crab GF, DF

Chilled calamari salad, sweet chilli and lime GF, DF

COLD SELECTIONS

Waldorf salad V, GF, DF

Roasted sweet potato, spinach, pine nut and green bean salad GF, DF, V

Panzanella salad V

Antipasto platters of Casalingo cured meats, grilled eggplant, zucchini,
roasted red pepper and slow roasted tomatoes GF, DF, V AVAILABLE

Selection of Australian cheese and fruit chutneys V

DIY salad bar

Mixed leaves

Onions, cucumbers, capsicum, tomato

Olives, feta

Parmesan cheese, crispy prosciutto, croutons, eggs

Balsamic French dressings, Caesar dressing

Rustic gourmet breads V





HOT SELECTIONS

Porcini-buttered roast beef fillet, field mushroom, green peppercorn jus ^{GF}

Orange-spiced chicken, brown sugar, braised red cabbage ^{GF, DF}

Pomegranate-glazed Huon salmon fillet, buttered green beans ^{GF}

Baked rosemary lamb leg, date and almond salsa ^{GF, DF}

Smoked leg ham with assorted mustards ^{GF, DF}

Fried spinach gnocchi, pesto cream, blistered cherry tomatoes, crisp enoki mushrooms ^V

Charred broccolini, béarnaise, candied walnuts ^{V, GF}

Baked baby cabbage, roasted heirloom carrots, herbed butter ^{V, GF}

CARVERY

Pineapple and spiced rum-glazed roasted turkey, traditional stuffing

DESSERT

Gelato cart with lolly station

Traditional plum pudding, brandy anglaise

Black Forest cake ^{GF}

Christmas profiterole tower

Flourless chocolate meringue cake

Fruity pavlova ^{GF}

Tiramisu tart

Coconut Swiss rolls ^{GF}

Chestnut Mont Blanc

Chocolate coffee entremets ^{GF}

Raspberry, lychee and rose cake

Key lime tart

DF dairy free | GF gluten free | V vegetarian

Please inform your waiter if you have any allergies. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



FOUR-HOUR PREMIUM BEVERAGE PACKAGE

SPARKLING

NV Chandon Brut Yarra Valley, Victoria

2023 Alpha Box & Dice Tarot Prosecco Murray-Darling, South Australia

WHITE

Petes Pure Moscato Murray-Darling, New South Wales

2023 Shaw + Smith Sauvignon Blanc Adelaide Hills, South Australia

RED

2023 Save Our Souls Pinot Noir Yarra Valley, Victoria

ROSÉ

2024 Vasse Felix Classic Dry Rosé Margaret River, Western Australia

BEER & CIDER

Bertie Ginger Beer

Bertie Apple Cider

CBCo Middy Lager

CBCo Goldy Lager

CBCo Pale Ale

NON-ALCOHOLIC

Great Northern Zero

Soft drinks

Orange juice

Mount Franklin sparkling water

The Ville

Subject to availability, cancellation and change. Drink responsibly.