

Functions

AT Bunnyconnellen



Set Menu



Christmas

2019

Share Style Grazing Cold

Entree

Cheese & Charcuterie Grazing Board

Grilled artisan & wood fired breads for Make-Your-Own Bruschetta - whipped cream cheese with housemade bacon jam
, dukkah spiced pumpkin & traditional tomato, basil & parmesan /
crackers, lavosh & crisp bread / cold & cured meats / local & imported cheese wheels /
Iranian baby figs / cornichons / Bunnyconnellen Table Olives & House Tapenades / fire roasted red capsicum / marinated
eggplant / erusalem artichokes / smoked truss tomatoes / fresh & dried fruits / nuts & seeds

To be served as either a stand-up grazing table or seated with platters shared between four

Main

Lemon & herb cold roast chicken
Rare roast beef w. horseradish cream
Beetroot & gin cured salmon gravalax
Carved Xmas ham off the bone w. cider glaze
Pear & rocket salad w. goats cheese & candied walnuts
Classic waldorf w. radicchio & witlof
Pub potato salad with bacon & egg
Heirloom tomato salad w. buttermilk & herb dressing
Butternut squash w. feta & toasted seeds
Bread rolls & artisan baked breads / Smoked Butter

Dessert

Dessert Sharing Boards

Summer berry Etons Mess
Single serve pimm's & champagne trifles
Selection of petite pastry tarts incl. custard tarts, passionfruit curd w. torched meringue, salted caramel &
dark chocolate

\$49 pp



Share Style Grazing Hot

Entree

Cheese & Charcuterie Grazing Board

Grilled artisan & wood fired breads for Make-Your-Own Bruschetta - whipped cream cheese with housemade bacon jam
, dukkah spiced pumpkin & traditional tomato, basil & parmesan /
crackers, lavosh & crisp bread / cold & cured meats / local & imported cheese wheels /
Iranian baby figs / cornichons / Bunnyconnellen Table Olives & House Tapenades / fire roasted red capsicum / marinated
eggplant / erusalem artichokes / smoked truss tomatoes / fresh & dried fruits / nuts & seeds

To be served as either a stand-up grazing table or seated with platters shared between four

Main

Lemon, thyme & garlic roast free range chicken (GF), stuffing & gravy
"Stanbroke Beef" butchers cut, grass fed eye fillet , charred onions, shiraz jus (gf)
Local free range pork belly - spiced apple sauce
Maple roasted carrots in tahini sauce with pomegranate & pistachios
Rocket & pickled watermelon salad, Persian feta
Rosemary & sea salt kipfler potatoes w. garlic aioli

Dessert

Dessert Sharing Boards

Summer berry Etons Mess
Single serve pimm's & champagne trifles
Selection of petite pastry tarts incl. custard tarts, passionfruit curd w. torched meringue, salted caramel &
dark chocolate

\$69 pp



Alternate Drop

Entree

Cheese & Charcuterie Grazing Board

Grilled artisan & wood fired breads for Make-Your-Own Bruschetta - whipped cream cheese with housemade bacon jam
, dukkah spiced pumpkin & traditional tomato, basil & parmesan /
crackers, lavosh & crisp bread / cold & cured meats / local & imported cheese wheels /
Iranian baby figs / cornichons / Bunnyconnellen Table Olives & House Tapenades / fire roasted red capsicum / marinated
eggplant / erusalem artichokes / smoked truss tomatoes / fresh & dried fruits / nuts & seeds
To be served as either a stand-up grazing table or seated with platters shared between four

Main

A choice of two of the following:

Poached Coconut Chicken w. chilli, ginger, lime on egg noodles
Roast Turkey Breast w. freekah & pancetta stuffing - crisp roast potatoes, sautéed brussels sprouts w.
bacon and chestnuts (gf)
Tasmania Salmon fillet - charred asparagus/ parsnip puree / orange butter sauce (gf)
Eye of Angus Beef (Stanbroke Beef) - burnt shallots, carrot puree, seasonal veg, jus (gf)
Warwick Lamb rump w. Moroccan spiced vegetables and honey sumac labneh (gf)

Dessert

A choice of two of the following:

Traditional steamed Christmas pudding w. brandy sauce
Banana, Brandy & Butterscotch Trifle
Etons Mess parfait - wild berry sauce
Chocolate gateaux - black cherry compote
Espresso poached pears - mascarpone cream/ burnt caramel sauce

2 Courses - \$55 pp
3 Courses - \$65 pp



Buffet

Entree

Sharing Platters of Cheeses, Cold & Cured Meats – includes salami, prosciutto & ham off the bone/ Dips, crackers & lavosh /
fresh & dried fruits

Main

Meats (Choose three)

Lamb leg roast with rosemary pan jus

Rolled pork roast w/ apple sauce

Grilled fillet of beef - grain mustard crus

Rotisserie chicken w/ sage & onion stuffing

Honey glazed leg ham served hot

Sides (choose any four)

Roast baby potatoes w/ rosemary & thyme

Cumin spiced roast pumpkin

Traditional Yorkshire pudding

Steamed seasonal vegetables

Tossed garden salad

Pear & rocket Salad w. goats cheese & candied walnuts

Classic waldorf w. radicchio & witlof

Pub potato salad with bacon & egg

Heirloom tomato salad w. buttermilk & herb dressing

Butternut squash w. feta & toasted seeds

Dessert

Traditional Christmas pudding with brandy custard

Banana, brandy & butterscotch trifle

Almond & White Chocolate bread & butter pudding

Baked blueberry & ricotta cheesecake

Etons Mess w/ berries & Queensland stone fruit, mascarpone cream

\$59 pp



All In Buffet

Cold Selection

Artisan Baked Breads - butters, oils & balsamic
Fresh Noosa Prawns
Tasmanian Smoked Salmon - Dill Cream
Pacific Rock Oysters - lemon wedges / cocktail sauce
Cold roast lemon & herb chicken pieces
Salami, Prosciutto & Smoked Ham
Local & Imported Cheeses - crackers & fruit pastes
Potato, Bacon & Chive Salad
Roasted Mediterranean Veg Salad
Saffron Spiced Rice Salad w/ orange zest, sunflower seeds cranberries & fresh herbs
Tossed garden salad

Hot Selection

Meats (Choose three)
Lamb leg roast with rosemary pan jus
Rolled pork roast w/ apple sauce
Grilled fillet of beef - grain mustard crus
Rotisserie chicken w/ sage & onion stuffing
Honey glazed leg ham served hot
Sides (choose any four)
Roast baby potatoes w/ rosemary & thyme
Cumin spiced roast pumpkin
Traditional Yorkshire pudding
Steamed seasonal vegetables

Dessert

Traditional Christmas pudding with brandy custard
Banana, brandy & butterscotch trifle
Almond & White Chocolate bread & butter pudding
Baked blueberry & ricotta cheesecake
Etons Mess w/ berries & Queensland stone fruit, mascarpone cream

\$65 pp



Drinks

Sparkles In The Mist Sparkling Brut	\$8 / \$26	Hahn Premium Light	\$8
The Laneway Chardonnay Semillon	\$8 / \$26	Great Northern Lager	\$8
First Settlers Cabernet Merlot	\$9 / \$29	150 Lashes Pale Ale	\$10
Wash-house Red Shiraz	\$9 / \$29	Stone & Wood Pacific Ale	\$12
Crows Nest Softdrinks	\$4	Barista Coffee	\$4.50 / \$5.50
		Loose Leaf Tea	\$4.50 / \$5.50

Package 1

Bunnyconnellen wines by the glass - Laneway Chardonnay Semillon, Sparkles In The Mist Sparkling Brut,
First Settlers Cabernet Merlot and Wash-house Red Shiraz;
Hahn Premium Light, Great Northern Mid Strength Lager, 150 Lashes Pale Ale,
Crows Nest Softdrinks

3 hours - \$40 pp
Additional hour - \$10 pp

Package 2

Bunnyconnellen wines by the glass - Laneway Chardonnay Semillon, Sparkles In The Mist Sparkling Brut,
First Settlers Cabernet Merlot and Wash-house Red Shiraz;
Hahn Premium Light, Great Northern Mid Strength Lager, 150 Lashes Pale Ale,
Bundaberg Rum, Smirnoff Vodka, Gordons Gin, Johnny Walker Scotch Whiskey, Jim Beam Bourbon
Crows Nest Softdrinks

3 hours - \$50 pp
Additional hour - \$12 pp

Other

4 Brothers Brewing & Volcanic Brewing Co. Kegs.
Specialty beers & spirits.
Signature cocktails
Cash Bar
Allocated Bar Tab

P.O.A



Terms & Conditions

All menus are priced per person. Sunday bookings incur a \$4.50 pp surcharge.

A minimum spend of \$1500 is required for all bookings.

The requested date will be reserved for 7 days from date of enquiry.

A non-refundable deposit of \$250 is required on confirmation of booking.

Final numbers, dietary requirements & full payment are required 7 days before the event.

Please note that Bunnyconnellen is a fully licensed venue. No outside food or drink is to be brought onto the premises. Cake may be permitted by prior arrangement, and will incur a \$1.50pp cakeage fee.

