



MOSAIC HOTEL



CHRISTMAS MENUS

Let us make festive entertaining a breeze at the Mosaic!
We can tailor a menu to suit your needs.

Included below are some of our most popular dining formats and pricing, but please don't hesitate to speak to our events team about any additional requirements.

Set menus need to have a minimum of 20 people dining, or we would require pre-orders for smaller groups.

CHOICE OF 2 ITEMS PER COURSE

Shared entree + main \$50pp

Entrée + main \$55pp

Main + dessert \$55pp

Entrée + main + dessert \$68pp

CHOICE OF 3 ITEMS PER COURSE

Mains only \$38pp

Entrée + main \$63pp

Main + dessert \$63pp

Entrée + main + dessert \$74pp





SHARED ENTRÉE PLATTERS

ANTIPASTO PLATTER GF VEGAN

Marinated, pickled and grilled vegetables, mixed olives, house-made hummus, dolmades, rice crackers, and crudities

GRAZING PLATTER

Barossa smoked ham, Hungarian salami, mixed olives, marinated feta, grilled vegetables, toasted pita and tzatziki

GARLIC PIZZA V

Wood oven house-made pizza base topped with confit garlic and mozzarella cheese

PESTO PIZZA V

Wood oven house-made pizza base topped with basil pesto and mozzarella cheese

ENTRÉES



SMOKED SALMON GF

Tasmanian smoked salmon, radish, cucumber, sprouts, red onion, mascarpone, salad greens and a French vinaigrette

CHICKEN COLD ROLLS GF VE

Marinated chicken strips with crisp julienne vegetables, fragrant herbs and vermicelli rice noodles on rice paper with hoi sin dipping sauce

CAPRESE TWIST GF (VEGAN OPTIONAL)

Fior de latte, heirloom tomatoes, basil pesto, prosciutto and toasted pine nuts with extra virgin olive oil, cracked black pepper and sea salt flakes.

PRAWN SALAD

Poached prawns with cucumber, coriander, red onion and endive, dressed with a zesty chili lime vinaigrette

PUMPKIN SOUP GF (VE OPTIONAL)

Roast pumpkin soup with crème fraiche, cracked black pepper and toasted ciabatta loaf

BRUSCHETTA V (VE OPTIONAL)

Toasted ciabatta loaf topped with Persian feta, roast mushrooms and rocket, topped with balsamic reduction



MAINS

BAKED SALMON GF

Atlantic salmon fillet wrapped in filo pastry served with cranberry, apple and quinoa salad and lemon mascarpone

PORK FILLET

Seasoned pork fillet with drunken figs and maple walnuts, served with mashed potato, green beans, tarragon jus

ROAST LAMB

Roasted lamb rump with Dutch carrots, smashed chats, roast shallots, seasonal greens and red wine jus

PUMPKIN WELLINGTON VE

Roast butternut pumpkin, dates, pecans, lentils and herbs wrapped in puff pastry, served with brown onion gravy and seasonal greens

CHICKEN BREAST GF

Pan fried chicken breast with roasted root vegetables, pea puree and thyme jus

BEEF MEDALLION GF

Char grilled beef medallion, served medium, with potato galette, sauteed baby spinach, mushroom duxelles and beef jus



DESSERTS

PAVLOVA

Sweet meringue topped with double cream, kiwi and strawberries with passionfruit coulis

PLUM PUDDING

Steamed plum pudding with brandy custard and double cream

PECAN PIE

Warm house made pecan pie with vanilla bean ice cream and caramel sauce

LEMON TART

Lemon curd tart with raspberry sorbet and candied orange

CHOCOLATE GANACHE TART

Callebaut chocolate tart with double cream, poached vanilla pear and toffee shards