

Yule be Cool

Christmas menu

Grazing boxes & starters *Designed to serve 8-10 guests*

- Charcuterie selection of cured cold cuts, pate, relishes, olive crostini **\$90**
- Vegetarian seasonal selection of grilled vegetables, labne, goats curd, dips, relish **\$70**
- Rustik made dips – 3 dips (V), seed bread, crudites **\$50**
- A tasting platter – a little bit of all of the above **\$80**
- Turkey, cranberry & brie quiches (12) **\$24**
- Smoked salmon, dill & cream cheese quiches (12) **\$36**
- Chicken liver & brandy pate (GF) 180gms **\$9**
- Free range chicken galantine w/ spinach, bacon, pistachio & sage Whole **\$50** Half **\$25**

Mains *We suggest allowing approx. 250gm of meat pp for your Christmas Day feast... unless of course you're a vegetarian*

- Glazed boneless free-range ham (2.5kg approximately) **\$80** (GF) Full leg available on request – Price on enquiry
- Pre-cooked rolled turkey breast with cranberry and orange stuffing 500gm – **\$25** or 1kg – **\$50**
- Free range pork scotch with crackle – **\$50** p/kg (cooked weight) – minimum 1kg (GF)
- Medium rare roasted Beef eye fillet with mustard, caramelised onions & herbs Sliced & served cold w/ our horseradish mayo 500gm – **\$40** 1kg – **\$80**
- Texas style smoked BBQ pork belly **\$50** p/kg (cooked weight) – minimum 500gms
- Miso marinated salmon fillet, par baked ready to reheat or serve cold (200gm approx.) **\$12** (GF,DF)
- Pumpkin, quinoa & cashew croquettes 2 pkt **\$12** (GF,Vegan)
- Seeded-mustard mayonnaise for the ham (450ml) **\$9.50** (GF)
- Home style apple sauce (GF) (450ml) **\$8**
- Homemade old-fashioned gravy for the turkey/anything (450ml) **\$9.50** (GF)

Please note: All of our hams will be scored (criss crossed), studded with cloves and glazed with a delicious blend of honey, mustard, maple & orange before being finished in the oven to caramelize. Please specify if you DO NOT want your ham glazed.

Salads & Sides *Each salad bowl or vegetable tray serves 8-12 people*

- Chunky roasted potatoes with fresh rosemary & Himalayan pink salt, **\$50** (GF,V)
- Sweet potato gratin with fresh thyme & parmesan cream **\$60** (GF,V)
- Seasonal roast vegetables (pumpkin, parsnip, carrot, sweet potato, assorted greens) **\$60** (GF,V)
- Traditional cauliflower cheese sauce bake **\$45** (V)
- Vietnamese slaw w/ toasted peanuts, chilli lime dressing **\$50** (GF,V)
- Jewelled rice salad w/ summer herbs, pistachios, almonds, currants & pomegranate (VEGAN, GF) **\$50**
- Quinoa, heirloom tomato, summer herb pesto, wild rocket, pinenuts (GF, V) **\$50**
- Classic coleslaw (GF,V) **\$35**

Have you been naughty or nice desserts

- Traditional Christmas Pudding (V) (by Grandmas Puddings – Mornington Peninsula)
 - 1kg – serves approx 6-8 **\$50** (gluten free version – **\$60**)
 - 375gm – serves 2 **\$16**
 - 200gm Single serve gluten free pudding **\$10**
- Baked lemon tart (Whole – serves 8) **\$45**
- Classic sherry trifle with port wine jelly, sponge, custard, summer berries & shaved chocolate (feel free to provide your own bowl) (serves 8-10) **\$50**
- Boozy Red Hill cherry & almond frangipane long tart (serves 4-6) **\$45**
- Our Christmas pavlova DIY (serves 4) w/ cream (ready to whip), berries, choc shards (GF) **\$40**
- Super rich & moist gluten free chocolate mud cake (serves 4-6) **\$40** (GF)
- Individual Baileys Irish crème cheesecakes (gluten free crust) **\$8**
- Butterscotch sauce (450ml), **\$10** (GF,V)
- Brandy custard (450ml), **\$10** (V)
- Vanilla-bean custard (450ml) **\$7** (V)
- Mini cream filled chocolate éclairs (12), **\$18** (V)
- Salted caramel & chocolate fudge (6) **\$12** (GF)
- Petite fruit mince pies (6) **\$12** (V)
- Decorated Christmas Cakes – 8 inch Chocolate mud **\$70** or fruit cake **\$75**

Rustik

Simply call in, email or phone through your order (EFTPOS available)

Pre-order and pay by
Friday, 14 December

Pick up between 9am and 1pm
on Christmas Eve, Monday 24th,
(\$10 local delivery)

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