

CHRISTMAS SET MENU

AVAILABLE NOVEMBER & DECEMBER 2026

2-course: Main and Dessert \$55 per person
2-course: Entrée and Main \$60 per person
3-course: Entrée, Main and Dessert \$70 per person

Entrée Canapes

- Macadamia & Parmesan Crusted Honey Brown Mushroom, served with horseradish aioli. GF/VGO
- Valley Prawn Cocktail. Tiger Prawns, cos lettuce, avocado, dried apple, citrus & chili sauce and rice cracker. GF/NF

Main Course - alternate drop, served with buttered baby peas & roast potatoes.

- Apple Cider & Honey Roast Pork, spiced roasted parsnip, cardamom & apple cider sauce. DF/GF/NF
- Slow Cooked Peppered Beef Brisket, roasted shallot, black bread sauce. GFO/NF

Dessert - alternate drop

- Apple Pie served with ice cream
- Christmas Bread & Butter pudding with Willie Smith's Brandy Custard

Additional Table Bread: Summer Kitchen Sourdough, truffled cream cheese, whipped cultured butter \$12 per person.

Vegan/Vegetarian substitutes:

- Main: Cauliflower Steak with apple, carrot & ginger puree, fresh basil & cranberry DF/GF/NF/VG
- Dessert: Vegan Apple Crumble DF/GF/NF/VG

DF= dairy free, GF= gluten free, GFO= gluten free option, NF= nut free, VG= vegan, VGO= vegan option

For bookings, please get in touch with the venue via
appleshed@williesmiths.com.au

Terms & Conditions:

Offer available for a minimum of 10 and a maximum of 40 guests
Available November 1st - December 24th 2026

Bookings must be made no later than 7 days in advance, and pre-payment is required.
Please notify us of all dietary requirements at least 48 hours before booking.