



BELLA'S FEAST



Celebrate Christmas with us

Christmas is a time for many f-words:
family, food and friends!



Whether it's a family get together, a reunion of old friends, or a celebration of this year's workplace achievements, there's no better way to bond than over some delicious festive food (and some amazing wines too!). Contact us to book today!
info@bellasfeast.com.au

Getting organised for your Christmas function can send you nuts and bananas! So it's a great idea to get Bella's Feast Catering on board to take the stress out of Christmas, and inject a whole lot of fun with smiling faces and full bellies!

For a sit down feast, you can't go past our "sharing" menu, which is designed to be served on platters to share in the middle of the table.

Or if you're looking to cater for a standing up cocktail party, our [canapé menus](#) have lots of delicious options to choose from!

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Christmas is all about sharing and bringing people together, so for a sit down meal there's nothing better than a selection of delicious festive food to share. The best thing about it? No naff buffet queues! Everything is beautifully presented on sharing style plates in the centre of the table.

Each of the following sharing dishes can be ordered by the minimum quantity specified, and of course you can get as much or as little of the food you love! And why not order a little extra? Christmas leftovers never go to waste. Don't forget, you can also order a Christmas canape to serve your guests, standing up on arrival.

There are no set menus, so you get to choose all your favourite dishes! Just make sure that you order enough from each section to cover the #of people attending your event.

Please note that the prices quoted include chefs (unless minimum order isn't reached) however waiters and hire items are calculated depending on your individual needs.

STARTERS

AIR DRIED BEEF BRESAOLA

pecorino, cranberry, truffle oil, flowers

\$74 // serves 10

DUCK LIVER PATE

scented with bay and juniper
served with cranberry + apple relish

\$65 // serves 10

TRADITIONAL SPANISH WHITE ANCHOVIES

served with roasted hazelnuts, orange, parsley

\$56 // serves 10

SALT CURED FREE RANGE PORK CHEEKS

"guanciale" served w/melon, sunflower, herbs

\$56 // serves 10

FRESHLY SHUCKED OYSTERS

pomello, grape and sherry vinaigrette

\$45 per dozen, serves 5 // or \$169 for 5 dozen

ARTISAN BREAD

and butter

\$2/person

SEAFOOD

MY DAD'S TRADITIONAL HOT SMOKED SALMON

whole side, w/beetroot + horseradish sauce

\$179 // serves 7-8

POACHED LOCAL AUSTRALIAN KING PRAWNS

my signature "million island sauce"

\$379 // serves 13

ROASTED LOBSTER TAILS

miso butter, fresh herbs

\$469 // serves 10

GRILLED SCALLOPS

granny smith apple, coriander, pancetta, romesco sauce

\$139 // serves 6

SASHIMI SCAMPI

edamame and wasabi puree, salmon roe

\$269 // serves 5

SALADS

HEIRLOOM TOMATOES

fresh cut basil, extra virgin olive oil,
balsamic reduction

\$69 // serves 10

SUGAR SNAP, EDAMAME, PEA SHOOT

pickled radish, mint

\$89 // serves 15

CHAR GRILLED PEACH

wild arugula, pine nuts, sherry vinaigrette

\$69 // serves 10

AVOCADO CUCUMBER, DILL

natural yoghurt

\$55 // serves 10

MEATS

FREE RANGE HAM ON THE BONE

glazed with housemade sauces (choose fig + balsamic, or tawny port + orange)

whole \$219 serves 25 // or half \$185 serves 12

WHOLE ROASTED FILLET OF BEEF

stuffed with walnuts and dijon, natural gravy

\$99 // serves 6

ORGANIC CHICKEN BALLOTINE

chestnuts, speck, smokey capsicum avjar

\$129 // serves 7

PANCETTA WRAPPED TURKEY BREAST

sage stuffing, apple and cranberry relish

\$199 // serves 12

WHOLE ROASTED GOSLING

apple and cranberry stuffing, natural gravy

\$199 // serves 7

VEGETABLES

GREEN BEANS WITH BURNT BUTTER

chilli and almonds

\$49 // serves 6

CHARRED TRI COLOUR PEPPERONATA

smoked eggplant puree, pistachio, herbs

\$79 // serves 8

ROAST DUCK FAT POTATOES

seasonal root vegetables, fresh thyme

\$45 // serves 10

GRILLED ASPARAGUS

zucchini, squash, zucchini flowers

\$89 // serves 8

DESSERTS

BELLA'S FAMOUS HOME MADE PAVLOVA

passionfruit cream, tropical fruit

\$89 // serves 10

BRANDY SEMIFREDDO

xmas cake bits, nuts

\$89 // serves 10

BAKED RICOTTA CHEESECAKE

with sour cherries

\$79 // serves 10

MANGO, LYCHEE, CHERRY, BERRIES, FIGS

\$115 // serves 10

CHEESES

PLATTER OF MIXED ARTISAN CHEESES

seasonal fruit, honey truffle walnuts,
cranberry, lavosh

\$49 // serves 8

FROMAGER D'AFFINOIS, Rhone (France)

Everyone's favourite soft, oozy
double cream cows milk cheese
Served with fig and sesame jam.

\$279 // serves 40

MAESE MIGUEL MANCHEGO Malagon (Spain).

A hard 9 month aged cheese from the Pyrenees,
DOP made with special breed sheep's milk
Served with dry cranberries

\$269 // serves 60

SOIGNON CHEVRE Poitou-Charentes (France)

A soft, young white goats cheese
with a slightly crumbly texture
Served with raspberry balsamic conserve.

\$89 // serves 30

IGOR GORGONZOLA DOLCE Novara (Italy)

A sweet, creamy and soft cow's milk
blue cheese with a mild flavour
Served with honey truffle walnuts

\$119 // serves 30

QUICKES SMOKED CHEDDAR Devon (UK)

An aged 15 month cheddar, smoked with oak
Served with branston pickle.

\$149 // serves 30

All large cheeses served with a selection of grissini,
baguette, lavosh and seasonal fresh fruits, as well
as the paired accompaniment stated below.