

HAVE A VERY MERRY CHRISTMAS

with

HEYDERS AT HOME



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2025 CHRSTIMAS PACKAGES



THE NUTCRACKER | 8 PAX | \$650

TO BEGIN

Cooked Prawns Tail-On with Fresh Lime & Maryland Sauce 1kg

MAIN PERFORMANCE

Turkey Breast Roll with Olga Mirmikidis' Stuffing & Turkey Jus (serves 6-8)

Signature Glazed Ham — Small half leg (serves 8-12)

SEASONAL SIDES

Roasted Beetroot, Orange, Goat's Cheese, Cranberry & Walnuts, Red Wine Vinaigrette gf, v Garlic & Rosemary Duck Fat Roast Potatoes gf, df

CURTAIN CALL SWEETS

Pavlova Cake Large & Fresh Berries, Compote, Cream & Mint gf (whole cake serves 8-10)

Fruit Mince Pies (box of 8) v

THE SUGARPLUM | 8PAX | \$1250

TO START

Freshly Shucked Oysters, Citrus & Pepperberry Mignonette (2 dozen)
Cooked Prawns Tail-On with Fresh Lime & Maryland Sauce 1kg
Mini WA Lobster Rolls (8)

CENTERPIECE PROTEINS

Turkey Breast Roll with Olga Mirmikidis' Stuffing & Turkey Jus (serves 6-8)

Signature Glazed Ham — Medium half leg (serves 12-18)

Porchetta, Apple & Juniper Relish (serves 6-8)

FESTIVE SIDES

Summer Couscous Salad, Mint, Pomegranate & Citrus Vinaigrette vg
Roasted Beetroot, Orange, Goat's Cheese, Cranberry & Walnuts, Red Wine Vinaigrette gf, v
Garlic & Rosemary Duck Fat Roasted Potatoes gf, df
Champagne, Native Thyme Roasted Parsnips & Baby Carrots gf, df

SUGARPLUM SWEETS

Christmas Plum Pudding with Brandy Custard & Igniting Instructions gf (serves 6-8)

Pavlova Cake Large & Fresh Berries, Compote, Cream & Mint gf (whole cake serves 8-10)

Fruit Mince Pies (box of 8) v

2025 CHRISTMAS MENU

CREATE YOUR OWN CHRISTMAS MENU, SELECT FROM THE BELOW ITEMS.

STARTERS

Grazing Board – Prosciutto, Olives, Brie, Labne, Flatbread (serves 4-6) \$135 Cooked Prawns Tail-On with Fresh Lime & Maryland Sauce 1kg \$115 Freshly Shucked Oysters, Citrus & Pepperberry Mignonette (2 dozen 24) \$80

PROTIENS

Turkey Breast Roll with Olga Mirmikidis' Stuffing & Turkey Jus (serves 6-8) \$160

Herb-Crusted Beef Sirloin, Roasted Shallots & Sticky Beef Jus (serves 6-8) \$200

Porchetta, Apple & Juniper Relish (serves 6-8) \$200

Sesame, Chia Roasted Pumpkin & Honey Glaze vg (serves 6-8) \$50

Slow-Roasted Lamb Shoulder gf, df (serves 6-8) \$200

Vegan Festive Tart vg, df (serves 8-10) \$80

Western Rock Lobster Tail on Warm Skordalia gf (per pax) \$80

Slow-Cooked Ocean Trout, Peas & Grapefruit Fennel Salsa gf, df (1.2kg serves 6-8) \$200

Signature Glazed Ham — Small half leg (serves 8-12) \$200

Signature Glazed Ham — Medium half leg (serves 12-18) \$275

Signature Glazed Ham — Large whole leg (serves 20-25) \$350

SIDES

Champagne, Native Thyme Roasted Parsnips & Baby Carrots gf, df \$5 p/p

Garlic & Rosemary Duck Fat Roast Potatoes gf, df \$5 p/p

Roasted Beetroot, Orange, Goat's Cheese, Cranberry & Walnuts, Red Wine Vinaigrette gf, v \$5 p/p

Grilled Broccolini, Almond Dukkah, Lemon Tahini gf, df, vg \$5 p/p

Summer Couscous Salad with Mint, Pomegranate & Citrus Vinaigrette vg \$5 p/p

Fennel, Nectarine & Watercress Salad \$5 p/p

Gem Lettuce Salad \$5 p/p

White Cabbage, Fennel & Avocado Slaw, Jalapeño Dressing \$5 p/p

2025 CHRISTMAS MENU

CREATE YOUR OWN CHRISTMAS MENU, SELECT FROM THE BELOW ITEMS.

DESSERT

Christmas Plum Pudding with Brandy Custard & Igniting Instructions gf (serves 6-8) \$80
Pavlova Cake Large & Fresh Berries, Compote, Cream & Mint gf (whole cake serves 8-10) \$80
Fruit Mince Pies (box of 8) v \$32

Cheese Platter Blue, Brie, Cheddar, Grapes, Quince, Crackers & Lavosh (serves 4-6) \$100 Fresh Cherries (500g) \$35

ADDITIONS

Duck Liver Parfait Jar with Cherry Glaze & Crusty Bread (per jar 120g) \$25
Christmas Spiced Nuts (Premium whole in-shell mix) — gift pack \$20
Oscietra Black Caviar with Potato Crisps & Crème Fraîche (50g tin) \$250
Mini WA Lobster Rolls (per pax) \$15 p/p
Mini Sardine Montaditos — gf-o (per pax) \$8 p/p

