



**LITTLE
WAY**

Christmas 2024



Guests are welcome to dine or simply enjoy drinks (available without a meal). Minimum spends or numbers do apply over the Festive Period so please chat to our Functions Coordinators for full details.



COURTYARD a beautiful garden setting. Dine under the stars or take shelter beneath our retractable roof, the courtyard offers a lush setting amongst rambling vines and established gardens. Seating for up to 60(approx.) and 110 standing



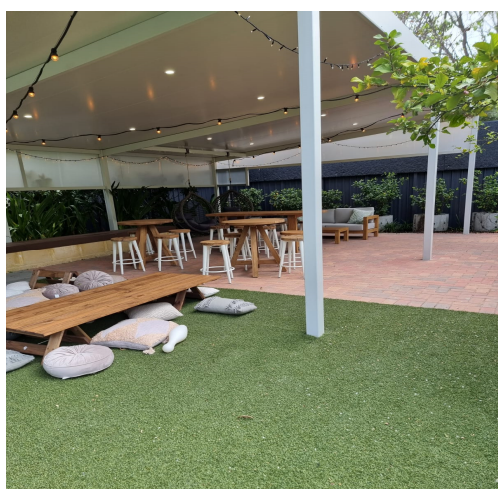
BACKYARD a rustic space surrounded by citrus and herb gardens, the backyard can seat up to 32(approx.) or up to 50 for a cocktail style event. Very popular, however please be aware this is an open-air garden so is weather dependent.



CABANA a private dining room overlooking the courtyard. Seats up to 14 guests, with a min of 10 required to reserve this room.



INSIDE stay cosy or cool inside our beautiful heritage dining room. Overall seating for up to 50 max, or the smaller Fireplace Room at the rear can be used for up to 18 guests. Cocktail events for up to 80 guests.



THE PARK our newest and greenest space, hidden right down the back of the venue. Perfect for cocktail events up to 60 guests.

\$65 CHRISTMAS SHARED MENU

SHARED ENTREE FOR THE TABLE

Tasting Plate with Salt & pepper Squid, Chickpea & Spinach Fritters, Mushroom Arancini, Eggplant Dip, Hummus & Charred Artisan Sourdough (GFO) (VO)

SHARED MAINS FOR THE TABLE

Slow Cooked Chicken Salad with Roast Pumpkin, Tahini Yoghurt , Pomegranates, Cherry Tomatoes, Cous Cous, Mixed Leaves & Toasted Seeds (GFO) (VEO) (DFO)

Pan Fried Gnocchi w Handmade Artisan Pasta, Pumpkin Sauce, Spinach, Pine Nuts & Grated Pecorino Cheese (V) (VEO) (N)

Crispy Linley Valley Pork Belly w Carrot Puree, Grilled Broccolini & Honey Vodka Syrup (GF) (DFO)

SHARED DESSERT FOR THE TABLE

Fruit Tart w Mixed Berries (GF)

Tiramisu Slice (N)



\$70 CHRISTMAS COURSE MENU

SHARED ENTREES

Tasting Plate with Salt & pepper Squid, Chickpea & Spinach Fritters, Mushroom Arancini, Eggplant Dip,
Hummus & Charred Artisan Sourdough (GFO) (VO)

CHOICE OF MAINS (alternate drop for groups >30)

Slow Cooked Chicken Salad with Roast Pumpkin, Tahini Yoghurt , Pomegranates, Cherry Tomatoes, Cous
Cous, Mixed Leaves & Toasted Seeds (GFO) (VEO) (DFO)

or

Pan Fried Gnocchi w Handmade Artisan Pasta, Pumpkin Sauce, Spinach, Pine Nuts & Grated Pecorino
Cheese (V) (VEO) (N)

or

Crispy Linley Valley Pork Belly w Carrot Puree, Grilled Brocollini & Honey Vodka Syrup (GF) (DFO)

DESSERT (Alternate drop or choice of one)

Custard Cigar w Orange Syrup & Vanilla Icecream (V)

Molten Chocolate Cake w Mixed Berry Compote (GF) (V)



\$80 CHRISTMAS COURSE MENU

SHARED ENTREE

Little Way To Start w Chorizo, Marinated Olives, Cheddar, Bocconcini Cheese, Eggplant Dip and Hummus,
Charred Artisan Sourdough (GFO)

CHOICE OF MAINS (alternate drop for groups >30)

Pan Fried Gnocchi w Handmade Artisan Pasta, Pumpkin Sauce, Spinach, Pine Nuts & Grated Pecorino
Cheese (V) (VEO) (N)

or

Crispy Linley Valley Pork Belly w Carrot Puree, Grilled Brocollini & Honey Vodka Syrup (GF) (DFO)

or

Cone Bay Barramundi w Yellow Curry Sauce, Pumpkin, Asian Greens, Jasmine Rice & Crispy Eschalots
(DF) (GF)

SHARED SIDES

Green Leaf Mixed Salad w Apple Cider Vinaigrette (VE) (DF) (GF)

Grilled New Season Vegetables with Salsa Verde (VE) (GF) (DF)

DESSERT (Alternate drop or choice of one)

Custard Cigar w Orange Syrup & Vanilla Icecream (V)

Molten Chocolate Cake w Mixed Berry Compote (GF) (V)



\$60 CHRISTMAS CANAPE SET MENU

Crispy Pork Belly (DFO) (GF)

Mushroom Arancini w Garlic Aioli (V) (GF)

Caramelised Onion, Pumpkin & Goat Cheese Tart (GF) (V)

Black Angus Beef Slider, Cheese, Tomato Relish (GFO)

Salt & Pepper Squid w Chilli, Kewpie Mayo (GF)

Pan Fried Gnocchi w Pumpkin Sauce (V) (N)

Fruit Tart w Mixed Berry (GF)

Cashew & Salted Caramel Finger (N)



\$40 BREAKFAST CANAPES

Mini Croissants w Butter & Preserves

Caramelised Onion, Pumpkin & Goat Cheese Tart (GF) (V)

Biscoff Buttermilk Pancake Bites w Maple Syrup (V)

Brekky Slider w Bacon & Eggs, BBQ Sauce (GFO)

Mini Smashed Avo Smash w Cherry Tomatoes, Feta (GFO) (VEO) (DFO) (N)

Croque Monsieur w Bachamel & Cheese

+

One Coffee or Tea Per Person

Breakfast functions can use the space up until 11.30am (lunch bookings commence from 11.30am)

DRINK OPTIONS



We can arrange bar tabs or specific drinks menus tailored to your groups tastes and requirements. We are fully licensed with an extensive range of wines, sparklings, spirits, bottled and tap beers. We can also arrange cocktails for your guests. Please view our Drinks Menu for the full range.

DECORATE we know you like beautiful things. You are welcome to dress your table with fresh flowers and balloons, Talk to us about what decorations you have in mind and we can assist and advise access times.



Please talk to our Function Coordinators—Adrian & Corey, to structure your perfect Christmas function.

CHRISTMAS FUNCTION TERMS AND CONDITIONS

All menus are indicative and dishes are subject to change without notice.

Guaranteed number of participants shall be required 3 days before the function date. Any reduction in numbers with less than 24 hours notice, or any no shows on the day, will be charged.

Prepayment is required for the set menu portion of the bill. The full balance payable on a function is due on the day of the function. If final payment is not met on the day of the function, Little Way reserves the right to deduct the balance from the credit card information supplied.

All cancellations must be made in writing. If cancellation occurs within 14 days of the function date, the deposit will be forfeited.