



**LITTLE
WAY**

Christmas 2026



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.

\$62 CHRISTMAS SHARED MENU

SHARED ENTREE FOR THE TABLE

Tasting Plate with Salt & pepper Squid, Cauliflower & Carrot Fritters, Roasted Pumpkin & Arancini, Hummus Dip & 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) (N)

Slow Roasted Linley Valley Pork Belly w Soy Honey Glaze, Pumpkin Puree & Seasonal Vegetables (GF) (DF)

SHARED DESSERT FOR THE TABLE

Fruit Tart w Mixed Berries (GF)

Choc Cheesecake Keto Slice (N) (GF)



\$72 CHRISTMAS COURSE MENU

SHARED ENTREES

Tasting Plate with Salt & pepper Squid, Cauliflower & Carrot Fritters, Roasted Pumpkin & Arancini, Hummus Dip & 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) (N)

or

Slow Roasted Linley Valley Pork Belly w Soy Honey Glaze, Pumpkin Puree & Seasonal Vegetables (GF) (DF)

DESSERT (Alternate drop)

Homemade Granny Smith Apple Crumble w Walnuts, Cinnamon & Vanilla Ice Cream (N) (GF) (V)

Classic Italian Tiramisu w Espresso Infused Sponge, Vanilla Mascarpone, Cocoa Dust (V)



\$85 CHRISTMAS COURSE MENU

SHARED ENTREE

Antipasto Platter w Smokey Chorizo, Marinated Olives, Cheddar, Bocconcini Cheese,
Hummus Dip & 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) (N)

or

Slow Roasted Linley Valley Pork Belly w Soy Honey Glaze, Pumpkin Puree & Seasonal
Vegetables (GF) (DF)

Or

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

SHARED SIDES

Mixed Garden Salad w Apple Cider Vinaigrette (VE) (DF) (GF)

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

DESSERT (Alternate drop)

Homemade Granny Smith Apple Crumble w Walnuts, Cinnamon & Vanilla Ice Cream
(N) (GF) (V)

Classic Italian Tiramisu w Espresso Infused Sponge, Vanilla Mascarpone, Cocoa Dust (V)



\$59 CHRISTMAS CANAPE SET MENU

Crispy Pork Belly (DFO) (GF)

Pumpkin & Sage Arancini (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)



\$40 BREAKFAST CANAPES

Mini Croissants w Butter & Preserves (V)

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

Buttermilk Pancake Bites w Chocolate Ganache (V) (N)

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

Mini Smashed Avo Smash w Portobello Mushrooms, Baby Spinach, Fetta Crumble (GFO) (VEO) (DFO) (V)

Croque Monsieur w Bechamel & Cheese

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.

TERMS AND CONDITIONS

All menus are indicative and dishes as well as set menu pricing are subject to change without notice.

Guaranteed number of participants is required in writing 7 days before the function date. Any reduction in numbers with less than 48 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 28 days of the function date, the deposit will be forfeited.

Refer to our Function Pack online for full terms and conditions of functions at Little Way.