

General Information

We will have set times for the night, in order to serve everyone and have the tables cleared by 9pm, as Carols is a "Glass FREE" event.

If you are running late you might miss out on Parts of the dinner as we can not delay the serving times (as below)

6pm	Gates open (please have your ticket ready)
6:15pm-7pm	Finger Food walked around
7pm	Everyone Seated
7:15	Main Course served in alternate Drop
8:15pm	Dessert served in alternate Drop
9pm	All Tables will be cleared of everything but will remain in the Area

All Dietary Requirements will need to be given to us on the Day of Payment written on the Sheet Provided to you by the Hotel. In order to be Part of Dinner on Fryers we will need confirmation of Final Numbers and full payment for the Dinner by 10th December the Latest.

All Tickets will need to be picked up at the Venue by Friday 11th December, but will not be released until full payment is received. There will Bar Drink Accounts on the Day, but this is only possible if you prearrange this and if it is 1 combined Bill for the Table.

We would also ask you to pre arrange this with us and we will require a Credit Card and Drivers License on the night. The Account will need to be paid off by 9pm.

*If you have any further Questions
please Contact Chris
on 04 1111 8473*

Dinner on Fryers

This year the Aussie Hotel offers you something Special for your Christmas party. Along with Carols By Barrels on the 13th December we offer Alfresco Dining out on Fryer Street and your Ticket to Carols for only \$ 70 per person.

Menu

Entrée

Hot Finger Food

Chef's selection w. dipping sauces, served around

Main Course

Chicken Breast fillet

filled w/ baby spinach, Danish Fetta, semi dried tomato, avocado and macadamia Nuts, oven roasted and served w/ rosemary and garlic roasted sweet and desire potatoes, green beans and creamy peppercorn Sauce. (G)

Pork Rib Eye

marinated and Grilled served w/ roasted Medley of sweet potato, potato, Zucchini, Roast Capsicum, green beans, red wine jus and capsicum and tomato jam(G)

Vegetarian Option (pre arranged)

Spinach and Ricotta Ravioli

tossed w/ roast pumpkin, slow roast tomatoes, baby spinach & pesto white wine cream sauce & shaved parmesan.

Dessert

Individual Home Made Christmas Pudding

w/ warm brandy custard & Vanilla Ice Cream

Individual Christmas Trifle,

lamington, fruit, jelly, chocolate Mousse and passionfruit Ice Cream.