

Christmas Party Set Menus

Emu Point Garden Restaurant

Two Course \$50

Three Course \$60

Tea and Coffee

Add in \$5 per person for Full Linen, Bon Bons & Xmas Decos

Add \$10 for Canapés

Meals are served alternatively.

Entrée

*King Prawn Cocktail w Iceberg Lettuce, Avocado, Cocktail Sauce &
Lemon*

or

Lemon Pepper Calamari Served w Homemade Aioli Sauce

or

*Vegetarian Rice Paper Rolls filled w Asian Slaw and Chilli Soy Dipping
Sauce*

or

Chicken Wings w Blue Cheese Dipping Sauce

or

Pumpkin, Goats Cheese & Leek Tart w Rocket & Balsamic reduction

or

Fried Haloumi w Tzatziki, Olive Oil, Lemon & Garden Salad

Main

*Roasted Marinated Chicken Breast w Warm Mediterranean Salad w
Green Beans, Olives, Capsicum, Cherry Tomatoes, Persian Feta
or*

*Grilled Salmon, Sautéed Green Beans, Potato & Pumpkin Gratin,
Champagne Beurre Blanc
or*

*Eye Fillet w Truffle Scented Creamy Mash, Steamed Broccolini, Onion Jam, Red
Wine Jus
or*

*MSA Sirloin Steak w Truffle Scented Creamy Mash, Steamed Broccolini, Onion
Jam, Red Wine Jus
or*

*North Qld Barramundi w Carrot & Creamed Leek Tart, Asparagus,
Lemon Veloute
or*

*Lamb Rump w Crushed Lemon Potatoes, Trussed Cherry Tomatoes, Spinach and
Red Wine Jus
or*

*Mushroom and Truffle Risotto w Asparagus & Mascarpone
or*

*Pumpkin Ravioli w Baby Spinach, Pine Nuts, Cherry Tomatoes in a mild
Tomato Curry Sauce topped w Riata*

Dessert

Banana Tarte Tatin, Caramel Sauce w Vanilla Ice Cream

or

*Etons Mess, Meringue, Redlands Strawberries, Chantilly Cream &
Roasted Almonds*

or

*Chocolate Tart Topped w a Vanilla Raspberry Ganache w Vanilla Ice
Cream*

or

Redlands Strawberries w Chantilly Cream

Pricing

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Please select two from each