

# Christmas Party Set Menus

## *Emu Point Garden Restaurant*

*Two Course \$55/\$50*

*Three Course \$65/\$60*

*Prices Include Full Linen, Bon Bons & Xmas Decos*

*Tea and Coffee*

*Add \$10 for Canapés*

### **Entrée**

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

*Lemon Pepper Squid Served w Homemade Aioli Sauce*  
*or*

*Thai Beef Salad-Basil, Mint, Coriander, Beansprouts, Onion, Carrot & Chilli w Sautéed Beef*  
*Strips*  
*or*

*Half Shelled Scallops w Celeriac Puree, Prosciutto*  
*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*

*Pork Cutlet w Gnocchi, Spinach, Crackling and Apple Sauce.*  
*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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*Meals to be served alternatively*  
*Please select two from each*