

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

Seared Rare Beef Fillet (Tataki), Ponzu, Wild Mushroom Ragout

or

Half Shelled Scallops w Celeriac Puree, Prosciutto

or

*Tempura Battered Pumpkin Flower, Stuffed w Moroccan Spiced Pumpkin,
Roasted Eggplant Puree, Goats Cheese & Olive Oil*

or

*Roasted Duck Breast, Fig Chutney, Baby Beetroot, Red Wine Jus,
Toasted Almond*

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,
Saffron & Lemon Veloute*

or

Pork Cutlet w Gnocchi, Spinach, Crackling and Apple Sauce.

or

Lamb Rump, Potato Rosti, Broccolini, Baby Beetroots & Red Wine Jus

Or

*Spinach & Ricotta Ravioli, Cherry Tomatoes, Olives, Basil in a Creamy Tomato
Sauce Topped w Parmesan Cheese*

Dessert

Apple and Rhubarb Crumble Tart w Vanilla Ice Cream

or

Etons Mess, Meringue, Passionfruit, Chantilly Cream & Roasted Almonds

or

Chocolate Mousse Tart Topped w an Orange & Caramel Ganache w Vanilla Ice Cream

or

Redlands Strawberries w Chantilly Cream

Pricing

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Tea and Coffee*

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*Meals to be served alternatively
Please select two from each*