Riley's
1st
Christmas

THE MONTH OF MERRY-MAKING

SET MENU

Paper Crane set menu
$69.00 per person

Starters (choice of one)

Local prawn salad with mango, sundried tomatoes, micro greens and finger lime aioli

Smoked chicken breast salad, asparagus, baby greens, avocado and radicchio served with a walnut and mustard dressing

Salt and pepper calamari with garlic aioli and arugula greens

Crunchy raw beetroot and pear salad with feta

Mains (choice of one)

Sliced turkey roast, veal chipolatas, roast potato, cranberry sauce and Brussels sprouts

Char-grilled Crystalbrook beef tenderloin with smashed potatoes, asparagus and red wine jus

Crusted local Barramundi fillet, sautéed zucchini and kipfler potatoes with a sweet chilli sauce

Pumpkin ravioli with sage butter, walnuts and feta crumble

Desserts (choice of one)

Christmas pudding with brandy custard and vanilla ice cream

Cheesecake with fresh berries, chocolate shavings and double cream

Tablelands seasonal fruit platter with honey yoghurt

Pavlova covered in honey yoghurt served with Tablelands berries

THE MONTH OF MERRY-MAKING

FOOD ENVY PACKAGE

(Choose two from each section – alternate serve)
$69.00 per person

Starters (choice of two)

Local prawn salad with mango, sundried tomatoes micro greens and finger lime aioli

Duck spring roll served with pickled vegetables and hoisin sauce

Smoked chicken breast salad, asparagus, baby greens, avocado and radicchio served with a walnut and mustard dressing

Salt and pepper calamari with garlic aioli and arugula greens

Beef carpaccio served with asparagus spears, shaved parmesan, caper berries with a Dijon mustard mayonnaise

Crunchy raw beetroot and pear salad with feta

Endive salad with apple, honey glazed walnuts and a yoghurt dressing

Mains (choice of two)

Sliced turkey roast, veal chipolatas, roast potato, cranberry sauce and Brussels sprouts

Pan-seared salmon on a crab, potato and sundried tomato salad

Char-grilled Crystalbrook beef tenderloin with smashed potatoes, asparagus and a red wine jus

Crusted local Barramundi fillet, sautéed zucchini and kipfler potatoes with a sweet chili sauce

Forest mushroom risotto tossed with green peas, asparagus, shaved parmesan and crispy enoki

Pumpkin ravioli with sage butter, walnuts and feta crumble

Baked chicken breast on roasted Tablelands seasonal vegetables with a basil pesto

Desserts (choice of two)

Christmas pudding with brandy custard and vanilla ice cream

Cheesecake with fresh berries, chocolate shavings and double cream

Tablelands seasonal fruit platter with honey yoghurt

Pavlova covered in honey yoghurt served with Tablelands berries

Three scoops of ice cream with chocolate sauce and cookies

PAPER CRANE CHRISTMAS DAY BUFFET ($159) per person

Teen 13-17yrs $113
Child 5-12yrs $90
4 and under free

Beverages

(Three hour package 12.00 – 15.00)

Sparkling

Wine

Beer

Soft drinks

Salad Bar

Caesar salad

Market lettuce with cucumber, tomatoes and red onion

Crudité platter with cucumber, dill, beetroot and hummus dips

Pasta salad with basil, tomatoes and olives

Country style potato and egg salad

Watermelon and feta salad

Green bean and radicchio salad with a Dijon and bacon dressing

Antipasto

Marinated artichoke, roasted peppers, zucchini and pesto

Minted eggplant ricotta rolls

Roasted carrots and lentils

Homemade bread sticks

Bread served with dukkha, oil and balsamic

Marinated asparagus, charcuterie meat platter

Carvery

Roast Crystalbrook beef with a red wine sauce

Freshly roasted turkey breast and accompaniments

Sticky honey glazed baked ham

Charcuterie meat platter

Mains

Pumpkin ravioli

Moroccan lamb tagine with couscous

Stir-fried rice and steamed rice

Prawn gyozas

Steamed pork buns

Spring rolls

Chicken stroganoff on a cauliflower mash

Baked herb crusted Barramundi fillet served with rosemary roasted potatoes

Baked lasagne

Green peas and pine nuts

Mixed stir-fried vegetables

Desserts

Warm traditional Christmas pudding with brandy sauce

Spiced fruit mince pies

Crème brûlée

Tropical pavlova

Classic tiramisu

Black forest cake with Belgian chocolate

Tablelands summer fruit platter

Lemon meringue tartlets

Sparkling wine and fresh mint jelly served with watermelon

Cheese platters

Chocolate fountain

BANQUET ROOM CHRISTMAS DAY BUFFET ($149)

per person

Teen 13-17yrs $103
Child 5-12yrs $80
4 and under free

Beverages

(Three hour package
12.00 – 15.00)

Sparkling

Wine

Beer

Soft drinks

Salad Bar

Caesar salad

Market lettuce with cucumber, tomatoes and red onion

Crudité platter with cucumber, dill, beetroot and hummus dips

Pasta salad with basil, tomatoes and olives

Country style potato and egg salad

Watermelon and feta salad

Green bean and radicchio salad with a Dijon and bacon dressing

Seafood

Cooked Far North Queensland prawns

Cooked mud crab

Oysters

Served with lemons, limes, thousand island sauce, tartare sauce, shallot mignonette

Carvery

Roasted turkey breast, stuffing and cranberry jus

Maple glazed ham shoulder, cinnamon roasted pineapple

Charcuterie meat platter

Mains

Pumpkin ravioli

Moroccan lamb tagine with couscous

Stir-fried rice and steamed rice

Prawn gyozas

Steamed pork buns

Spring rolls

Chicken stroganoff on a cauliflower mash

Baked herb crusted Barramundi fillet served with rosemary roasted potatoes

Baked lasagne

Green peas and pine nuts

Mixed stir-fried vegetables

Desserts

Warm traditional Christmas pudding with brandy sauce

Spiced fruit mince pies

Crème brûlée

Tropical pavlova

Classic tiramisu

Black forest cake with Belgian chocolate

Tablelands summer fruit platter

Lemon meringue tartlets

Sparkling wine and fresh mint jelly served with watermelon

Selection of cheeses

CHRISTMAS DAY ROCCO ($189)

per person

Beverages

(Three hour package 12.00 – 15.00)

Piper Heidsieck Champagne (upon arrival)

Ara Single Estate Sauvignon Blanc

Rymill 'The Dark Horse' Cabernet Sauvignon

Selection of spirits

Premium beers

Soft drinks

Cold platters

Selections of pâté, caper berries and cornichons

Marinated rare roast beef with mustard selection

Forest mushroom and roasted red capsicum frittata

Smoked and cured meats, pickles and chutneys

Moroccan spiced chicken pieces

Marinated char-grilled vegetables, slow roasted tomatoes, artichokes with fresh basil and olive oil

Cooked seafood

Far North Queensland prawns with cocktail sauce and lemon

Shrimp cocktail

Salmon gravlax, capers, onions and lemon

CHRISTMAS DAY ROCCO ($189)

per person

Salads

Classic Caesar salad

Duck and egg noodle salad

Spiced couscous, summer vegetables and yoghurt cucumber dressing

Green salad of baby spinach, snow peas, green beans and broccoli with soy and ginger dressing

Hot items pass around

Roasted Tablelands chicken, chimichurri, salsa and charred corn

Seared marinated salmon and basil pesto

Slow cooked lamb shoulder with spring vegetables

Mums paella with chicken, chorizo, prawns and seafood

Vegetable and potato rissole with thyme

Marinated char-grilled vegetables, slow roasted tomatoes, artichokes with fresh basil and olive oil

Carvery

Honey glazed leg of ham with a grain mustard sauce

Traditional roast turkey, apricot and sage stuffing served with cranberry sauce

Desserts

Warm traditional Christmas pudding with brandy sauce

Spiced fruit mince pies

Crème brûlée

Tropical pavlova

Classic tiramisu

Black forest cake with Belgian chocolate

Tablelands summer fruit platter

Lemon meringue tartlets

Sparkling wine and fresh mint jelly served with watermelon

Selection of cheeses

Contact

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