

Canapé Christmas Functions Menu

Function room:
Zone I - VI



Cold canapés \$6 each

Tuna tartare topped with black tobiko,
served with coriander infused crème fraiche
(GF)   

Prawn salad with chermoula marinade
accompanied by zesty pico de gallo
(DF)(GF)   

Baby gem lettuce cups with crunchy celery,
creamy gorgonzola mousse and candied
walnuts (GF)

Grilled polenta
with beef carpaccio, fried capers
and blistered tomatoes (GF)   

Mediterranean vegetable skewers
served with spicy salsa verde
(VG)(GF)   

Teriyaki chicken skewers
with cucumber and orange
(DF)(GF)   

Potato and mushroom
duxelles pastilla (V)   

Rockmelon enveloped in prosciutto served
with labneh dip and balsamic (GF)

Freshly-shucked oysters
with zesty yuzu and sesame
dressing (GF)(DF)  

Smoked salmon and asparagus quiche  

Substantial canapés \$12 each

Clam chowder shot
with potato galette  

Chicken and lemongrass spring rolls
(DF)(GF)  

Crispy tempura prawn
served with Thai chilli and lime
dressing (DF)   

Tomato and white bean cassoulet tartlet
served with caramelised onion
(V)  

Pork, honey and sesame torpedo
(DF)  

Duck rilette on compressed cucumber
with fig jam (GF)  

Confit potato, sautéed spinach and smoked
beetroot hummus (V)  

Kilpatrick oysters
served alongside Black Forest
smoked pork cheek (DF)  

Lamb kofta
with turmeric and tahini sauce (GF)  

Clam chowder shot
with potato galette  



Crystalbrook Riley Share Menu

Two course 79

Three course 99

(Sit down share style menu)

Function room:

Zone I - VI

Entrées

Far North Queensland prawns, oysters and mussels served with a selection of lemon and lime, Thousand Island dressing and Thai seafood sauce (GF)   

Selection of fresh bread rolls served with butter and margarine (V) 

Sliced smoked ham, cooked chicken, pickles, olives and hummus (GF) 

Main

Sliced turkey and honey-baked ham served with apple sauce and gravy (GF) 

Golden roast potatoes, broccoli with chopped bacon and honey-glazed baby carrots (GF) 

Dessert

Traditional Christmas pudding drizzled with classic brandy custard, served with berry compote (V) 

Crystalbrook Riley Festive Menu

Two course 89

Three course 109

(Alternate drop)

Function room:

Zone I -VI



Appetiser

Smoked chicken breast salad

served with asparagus, baby greens, creamy avocado and crispy radicchio, accompanied by tangy walnut and mustard dressing (DF)(GF) 🌱 🍷 🥄 🍴

Salt and pepper calamari

served with garlic aioli dressing and a side of arugula greens (GF) 🌱 🍷 🥄 🍴

Crunchy raw beetroot salad

with creamy fetta and pears (V)(GF) 🌱 🍴

Main course

Slices of roast turkey alongside golden roast potatoes and brussels sprouts

served with sweet cranberry sauce (GF) 🌱 🍷 🥄 🍴

Barramundi crusted fillet, sautéed zucchini,

kipfler potatoes and sweet chili sauce (GF) 🌱 🍷 🥄 🍴

Pumpkin ravioli

with sage butter, walnuts and crumbled feta (V) 🍴

Dessert

Traditional Christmas pudding drizzled with classic brandy custard

served with vanilla ice cream (V) 🌱 🍴

Cheesecake encrusted

with fresh berries, delicate chocolate shavings and a rich, double cream (V) 🌱 🍴

Pavlova topped with yoghurt, drizzled in honey, and encrusted in seasonal

berries sourced from the Tablelands (V) 🌱 🍴