

Riley's

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Christmas

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# THE MONTH OF MERRY-MAKING

## 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

## SET MENU

Paper Crane set menu  
\$69.00 per person

## 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

## 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

## FOOD ENVY PACKAGE

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

## 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)

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

# 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

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

[riley.restaurants@crystalbrookcollection.com](mailto:riley.restaurants@crystalbrookcollection.com)

1300 00 20 50