

Crystalbrook Flynn Canapé Menu

Function room:
Soirée 1, 2, 3



Cold canapés \$5 each

Smoked salmon, cucumber, lemon cream cheese and salmon caviar (GF) 🌱 🍷 🍷

Tuna tataki with seaweed (DF)(GF) 🌱 🍷 🍷

Prawn cocktail 🌱 🍷 🍷

Chicken liver parfait with raspberry gel and cornichons 🌱 🍷 🍷

Whipped goat cheese with pomegranate molasses in a tart shell (V) 🌱

Watermelon fetta skewer with sumac (V) 🌱 🍷 🍷

Tomato basil bruschetta (V)(VG) 🌱 🍷 🍷

Hot canapés \$5 each

Sweet chilli and lime chicken sliders with pickled cabbage 🌱 🍷 🍷

Seafood gyoza with soy sauce 🍷

Saffron and sundried tomato arancini with basil aioli (V) 🌱 🍷

Substantial canapés \$12 each

Peri-peri chicken skewers with creamy smoked eggplant 🌱 🍷 🍷

Baked half shell Hervey bay scallops with capers and lemon sauce 🌱 🍷 🍷

Saké-fried maki roll with salmon and avocado, and cucumber roll with spicy kimchi and black caviar 🌱 🍷 🍷

Dessert selection \$5 each

Assorted profiteroles 🍷

Mini cheesecake with berries 🍷

Polenta cake with berry coulis 🍷

Chocolate strawberries and macarons 🌱 🍷



Crystalbrook Flynn Share Menu

Function room:
Soirée 1, 2, 3

Two course 79
Three course 99

Entrée

Queensland prawns with bloody mary and cocktail sauce 🍷 🌱

Radicchio salad with kale, truffle pear, Merchant cherry, shaved fennel, pecan and champagne vinaigrette (VG)(V) 🍷 🌱

Antipasti board

Smoked and cured meats, Hungarian salami, smoked ham, prosciutto, Tasmanian smoked salmon, cream cheese, capers, red onion, lemon and condiments (GFA) 🍷 🌱

Mains

All shared

Christmas turkey breast

Roasted turkey breast with bacon, macadamia and apricot stuffing, gravy, and cranberry sauce 🍷 🌱

Truffle and honey-glazed ham (GF)

Slow-cooked truffled honey-glazed ham with tropical grilled pineapple and Dijon herb mustard 🍷 🌱

Christmas roasted vegetables (GF) (V) (VG)

Brussels sprouts, honey-glazed pumpkin, baby carrots and baby chat potatoes 🍷 🌱

Dessert

Served individually

Christmas pudding (V) 🌱

Served with brandy sauce

Crystalbrook Flynn Festive Menu

Function room:
Soirée 1, 2, 3

Two course 89

Three course 109

(Alternate drop)



Appetiser

Half shell Hervey Bay scallops (GF) 🍷 🌱 🍷

Three pieces of herb-baked scallop with champagne dressing

Charcuterie plate

Smoked and cured meats, selection of cheeses with marinated vegetables, olives and focaccia bread 🌱 🍷

Main course

Tasmanian baked salmon and 24-month aged prosciutto

served with almond broccolini, saffron cream and salmon roe (GF) 🌱 🍷

Honey-glazed double-smoked ham (GF)

served with roasted baby carrots, Brussels sprouts and truffle jus 🌱 🍷

Oven-roasted turkey breast

Rolled turkey breast with pistachio and cranberries, served with Brussels sprouts dusted with pancetta, heirloom beetroot, and merlot sauce 🍷 🌱 🍷

Dessert

Italian vanilla panna cotta

served with berry coulis (V) 🍷

Tiramisu 🌱 🍷

Two Seasons Coffee and mascarpone cheese dusted with cocoa powder

Vegetarian options available for all courses.

Three course plated menu must be pre-ordered 72 hours in advance.