

Deery's & Function Room Christmas Menus

Christmas Menu

Entrée

Cured ocean trout w avocado, watercress & caper vinaigrette
Roast beef, horseradish & coddled egg potato salad,
Truffled green beans
Caramelised onion & gorgonzola tart w confit tomato &
Rocket salad

Mains

Roast turkey w ham, parsnip puree, baby carrots, red currant jus
& salsa verde
Grilled snapper, roasted pumpkin, asparagus & macadamia salad
200g eye fillet, shallot & leek mash & wild mushrooms

Dessert

Flourless chocolate cake, brandy snap, frangelico cream
Christmas pudding w glace ginger ice cream, irish whisky anglaise
Raspberry cheesecake, strawberry jus, pistachio cream

\$55pp

Christmas Steak Menu

Shared entrée

Organic italian pane, aged balsamic, coolmunda extra virgin olive oil
Natural oysters, lemon, cocktail sauce
Salt & pepper calamari, tomato & chilli mayonnaise, mixed greens, candied pepper dressing

Mains

400g rump
(new england tablelands, up to 120 day grain fed)
350g sirloin
(darling downs region, up to 140 day grain fed)

Caramelized sweet potato, thyme roasted field mushrooms
Garden salad & chips to share

Cheese platter

John mcdonald cheeses w quince paste & mizura biscuits

\$60pp

Please Note: All steaks served medium

The Eye Fillet Delight

Entree

(Served as share platters in the middle of the table)

Organic italian pane, aged balsamic, coolmunda extra virgin olive oil

Natural oysters, lemon, cocktail sauce & chowder bread

Salt & pepper calamari, tomato & chilli mayonnaise, mixed greens, candied pepper dressing

Main

300g Eye Fillet w caramelized sweet potato, thyme roasted field mushrooms

Garden salad, chips, roasted vegetables to share

Assorted mustards for the table

Cheese Platter

Assorted Australian cheeses w quince paste & mizura biscuits

Three course \$69pp

Christmas Buffet Menu

Canapés on arrival

Natural oysters w blood orange vinaigrette & watercress

Gorgonzola, fig & caramelised onion tarts

Wagyu sirloin w aioli & rocket on croute

Buffet

Turkey w pistachio & fig stuffing

90 day grain fed roasted rib fillet w seeded mustard crust

Baked atlantic salmon w dill beurre blanc

Roasted vegetables w garlic & rosemary

Honey & orange glazed ham

Tiger prawn salad w cos, avocado, radish & lemon dressing

Potato salad w pancetta, corn & smoked salmon

Jap pumpkin salad w chickpeas, spinach, golden shallots &

Horseradish cream

Green bean salad w olive, semi dried tomatoes & feta

Dinner rolls

\$75pp

Please Note: All steaks served medium

Sit Down Buffet Menu

On arrival

Japanese hand rolls
Chilled shucked oysters

Served on the buffet

Fresh king prawns
Moreton bay bugs w citrus mayonnaise
Whole baked snapper
Sand crabs
Portuguese roasted chicken
Roasted beef
Honey glazed roast ham on the bone
Assorted roasted province vegetables
Kipfler potatoes, pancetta & horseradish mayonnaise
Warm dinner rolls w butter
Garden salad with aged balsamic

Cheese platter

Assorted Australian cheeses w quince paste, mizura biscuits

Freshly brewed tea & coffee

\$105pp

*Conditions Apply