



Celebrate the festive season at

Royal on the Park



BOOK YOUR PRIVATE EVENT NOW
events@royalonthepark.com.au | **07 3112 1677**

Terms & Conditions: A deposit is required to secure your event booking. Full pre-payment required prior to event.

MENU

2 course menu \$67

3 course menu \$84

ENTRÉE

Grilled peach with burrata cheese (h, gf)

arugula, pistachio pieces, balsamic glaze,
extra virgin olive oil

Herb-rolled beef carpaccio (h)

wasabi kewpie, baby shiso, shitake, ponzu, pepato

Tiger prawn, avocado and crab fian (gf)

dressed greens, mango, pomegranate jewels,
pickled cucumbers

MAINS

Oven roasted chicken supreme with baked leg ham (gf)

honey-spiced butternut squash, pommes fondant,
mangetout, redcurrant jus

Baked-Asian sea bass (gf)

sand crab and chive risotto, lemon labneh, baby cress,
fried salted capers

Char-grilled pasture fed MSA eye fillet

confit garlic mash, buttered asparagus,
roasted fennel, sorrel, thyme jus

Miso-glazed eggplant (v)

pearl cous cous, tomato sugo, miso cream,
lemon pangrattato, soft herbs

DESSERT

Chocolate fondant (v, h)

peanut butter snow, hokey pokey ice cream, berries

Warm Christmas pudding (v)

brandy crème anglaise, sour cherry compote,
vanilla bean ice cream

Passionfruit pavlova roulade

chantilly cream, mango, blueberries, berry coulis,
micro mint

Served alternate drop with a selection of 2 dishes per course