



# Christmas Parties

## 2020 MENUS

### PRICING

#### **Poolside Bar**

*Lunch (12-2pm) & Dinner (7-9pm)*

#### **Foxy's Bar**

*Dinner Only (7-9pm)*

Gourmet Burger Menu \$30pp | Carvery with Trimmings from \$35pp

#### **Zephyr Restaurant**

*Lunch (12-2pm) & Dinner (7-9pm)*

A La Carte Menu - 2 courses \$70pp | 3 courses \$85pp

### ADDITIONAL COSTS

Transfers from Cairns - Locals from \$50pp

Venue Hire for Rainforest Room (max 18 guests) \$200

Venue Hire for Welcome Bay Room (max 45 guests) \$400

Entertainment - \$350

### CONTACT US TO BOOK

Ph: 07 4044 6762

[events@fitzroyisland.com](mailto:events@fitzroyisland.com)

[fitzroyisland.com/christmas](https://fitzroyisland.com/christmas)





# Poolside & Foxy's Bar

## GOURMET BURGER MENU

**\$30.00 pp**

Pricing includes gourmet burger of guests choice, steak spiced chips, beer battered onion rings and reserved table with Christmas themed decorations and bon bon's. Vegan and Veggie burgers are also available. Additional fees apply for Transfers from Cairns and private venue hire.

*Minimum 8 guests, maximum 45 guests.*

### **Reef and Beef Burger**

Garlic brushed Emerald Valley wagyu, charred QLD prawns, double smoked gruyere cheese, avocado, brown sugar BBQ onions, baby spinach and black heirloom tomato on a toasted charcoal brioche roll

### **Chilli Taco Burger**

Spicy chilli con carne, grilled beef patty, roma tomato salsa fresca, taco spiced whipped sour cream, chopped avocado guacamole, American cheese and iceberg lettuce on a seeded roll

### **All Day Breakfast Burger**

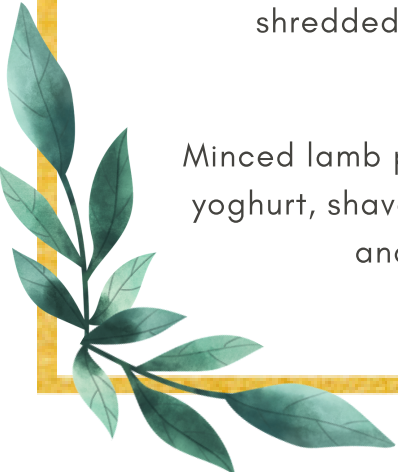
Wagyu beef patty, fried free run eggs, crispy fried hash brown, roast mushrooms, black heirloom tomatoes, warm spinach greens, swiss cheese and lemon pepper hollandaise sauce on a toasted milk bun.

### **Double Sea Burger**

Grilled local reef fish, QLD garlic prawns, spicy chilli chive mayonnaise, shredded cabbage and spinach coleslaw on a toasted milk roll

### **Greek Lamb Souvlaki Burger**

Minced lamb patty with roast garlic and oregano, smoked paprika greek yoghurt, shaved cucumber, herb marinated feta, vine ripened tomatoes and minted iceberg lettuce on a toasted milk bun.





# Poolside & Foxy's Bar

## CARVERY WITH TRIMMINGS

**\$35.00 pp**

Pricing includes carvery meal and reserved table with Christmas themed decorations and bon bon's. Vegan and Veggie options are also available. Additional fees apply for BBQ taster, dessert, Transfers from Cairns and private venue hire.

*Minimum 8 guests, maximum 45 guests.*

### **CARVERY & TRIMMINGS**

#### **Roast Breast of Turkey and Honey Glazed Ham**

served with hazelnut bread stuffing, brussel sprouts with bacon, buttered carrots, roast garlic chat potatoes and pan gravy with chives

### **BBQ TASTER / ADD \$25pp**

#### **Cold Seafood Plate**

Chilled Tiger Prawns, cold smoked Atlantic Salmon and Rock Oysters


#### **Hot Mixed Plate**

Grilled beef skewers, garlic prawns, chicken breast, chat potatoes and tossed greens with vegetables

### **DESSERT / ADD \$10pp**

#### **Alternate Drop or All the Same:**

Warm Bread and Butter Pudding  
Vanilla Lemon Cheese Cake  
Farmers Berries with Tea Jelly





# Zephyr Restaurant

## A LA CARTE MENU

**2 COURSES \$70.00 pp**

**3 COURSES \$85.00 pp**

Pricing includes meal and a table at Zephyr Restaurant with Christmas themed decorations and bon bon's. Additional fees apply for Transfers from Cairns and private venue hire.

*Minimum 8 guests, maximum 45 guests.*

### ENTREES

#### **Chilled Bay Seafood**

QLD prawns, rock oysters, chive and maple cured salmon, shaved green pawpaw with chervil and finger lime saffron jelly

OR

#### **Pressed Avocado and Crab Croquette**

with rye brioche crumbs, blended pumpkin, snake beans, beetroot leaves, lemon myrtle and lime olive oil

OR

#### **BBQ Chicken Rolled in Bacon**

chicken tenderloin, blended cauliflower, warrigal greens, crumbed whipped potato, crushed walnuts





# Zephyr Restaurant

## A LA CARTE MENU

### MAINS

#### **Pepper Berry Crusted Beef Tenderloin Medallion**

Australian blue cheese rolled butter, king oyster mushrooms, grilled monk figs, sweet potato with black garlic and onion relish

OR

#### **Corn Crumbed Sword Fish Steak**

warm asparagus and lemon chive salad, fried black tomatoes, red Thai rice with mung beans and caper berry butter

OR

#### **Prosciutto Wrapped Breast of Turkey**

rye and hazelnut rolled stuffing, fried brussel sprout leaves, sweet potato pumpkin flan, heirloom black carrots and pan gravy

### DESSERT

#### **Vanilla Bean Peach Cobbler**

port poached peaches, lemon honey curd, toasted walnuts and cherry relish

OR

#### **Torched Mango Pavlova**

hazelnut syrup, sugared berries and honey soaked mangoes

OR

#### **Warm Butterscotch Pudding**

shaved chocolate, berry syrup, double cream and cinnamon

### CONTACT OUR TEAM TO BOOK

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