



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

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

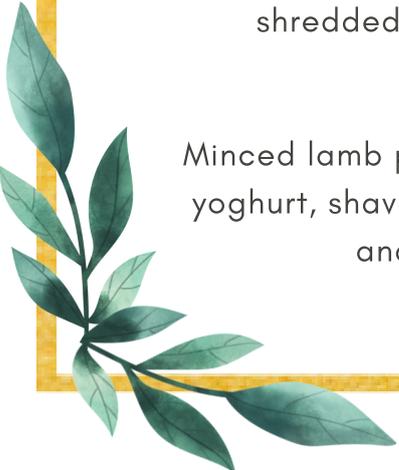
Wagyu beef patty, fried free run eggs, crispy fried hash brown, roast mushrooms, black heirloom tomatoes, warm spinach greens, swiss cheese and lemon pepper hollandaise sauce on a toasted milk bun.

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

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