



CRYSTAL PALACE
VENUES AT LUNA PARK

BANQUET MENU

3 course banquet menu #1

Please select one dish from each course

Entrée

Salad of green beans, kipfler potatoes & artichokes with beetroot tartare & cabernet sauvignon cream (v)

Szechuan spiced soft shell crab on lime, chilli & papaya salad

Roast Coffin Bay scallops on caramelised cauliflower puree with vanilla foam

Duck liver parfait with duck leg confit, shizo salad, truffle oil & toasted brioche

Pan-fried quail with baby lentil salad, fig relish & apple balsamic glaze

Cumin-scented lamb loin with watermelon, feta & black olive salad

Main course

Fillet of red snapper with slow roasted eggplant & vine-ripened tomato, Pedro Ximenez sherry reduction, tomato spice & coriander

Flinders Island rack of lamb with lamb brochette, pea puree & potato fondant

Poached yabbies in tomato water with escabeche of dory fillets

Swordfish with pan-fried spunta potatoes, green beans, garlic confit & fresh tomato sauce

Aged beef fillet on wok tossed Asian greens with shitake dumpling & coriander broth

Polenta terrine with sautéed mushrooms, asparagus & parmesan cheese (v)

Dessert

Dark chocolate torte with coffee crème anglaise

Lavender & honey crème fraiche parfait with an assiette of melon

Coconut panna cotta with vin santo marinated raspberry & lychee salad

Selection aged cheddar, washed rind, blue & soft cheeses with muscatels, fig & apple chutney & lavosh

Finger lime & raspberry tartlet with yoghurt icecream

Milk chocolate creme brulee with coconut, mint & orange salad

Fresh bread rolls & butter

Coffee, teas & chocolate truffles

Spring/summer menu 2007/08 – prices & ingredients subject to change depending on availability.

Prices include wait staff, glassware, crockery, cutlery & standard white table linen.

Additional charges apply for alternate placements: 1 course \$7.70pp; 2 course \$12.00pp; 3 courses \$14.30pp.

Prices are based on minimum guest numbers. Please refer to your sales co-ordinator for further details.



CRYSTAL PALACE

BANQUET MENU

3 course banquet menu #2

Please select one dish from each course

Entree

Buffalo milk mozzarella with roast tomato, Sicilian green olive & roast garlic dressing (v)
Carpaccio of angus beef fillet rolled in herbs with rocket salad, shaved parmesan & Tuscan olive oil
Tempura prawns on white radish, carrot & bean sprout salad with soy & mirin dressing
Blackened quail with green paw paw & chilli salad with namjin dressing
Goat's cheese soufflé with summer herbs, grapes & extra virgin olive oil (v)
Cornfed chicken & rabbit terrine with pear & thyme dressing

Main course

Seared kingfish nicoise with olive tapenade dressing
Roast cauliflower, fennel & artichoke tart with reggiano cheese & white truffle oil (v)
Pan-fried barramundi fillet on crushed olive & kipfler potatoes with langoustine cream sauce
Porcini dusted lamb loin on a warm potato salad with green beans, tomato & goat's curd
Pan-roasted duck breast on vanilla mash with green pea emulsion & verjus
Veal fillet seasoned in mushroom oil on potato rosti with cepe cream sauce

Dessert

Chocolate & nougat tartufo with coconut custard
White chocolate & mascarpone parfait with dark cherry & cassis coulis
Summer fruits soup with crème fraiche & biscotti
Rosé & berry jelly with mascarpone & polenta & grappa shortbread
Selection of mini dessert pastries (2pp)
Selection of brie, cheddar & blue cheeses with muscatels, fig & apple chutney & lavosh

Fresh bread rolls & butter
Coffee, teas & chocolate truffles

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CRYSTAL PALACE

BANQUET MENU #3

3 course banquet menu *Please select one dish from each course*

2 course banquet menu *Please select one entrée or dessert & one main course*

Entrée

Tartlet of caramelised onions, fetta & oven roasted tomatoes (v)

Spicy Italian sausage with char-grilled fennel, olives & agro dolce

Ballotine of cured salmon rolled in summer herbs, brandade, rocket & crème fraiche

Herbed panna cotta with pea cream, baby leeks & cheese twists (v)

Prawns wrapped in pancetta on crab & spring onion risotto

Asparagus salad with twice-cooked eggs & truffle vinaigrette (v)

Main course

Crisp duck confit on garlic mash with pearl onions & juniper berry jus

Swordfish cutlet with cardamon sauce, spicy potatoes & peas

Pappardelle with black mussels & mediterranean vegetables in a rich tomato sauce
served with garlic & herb crostini

Aged sirloin wrapped in pancetta on caramelised onion & potato tart with onion puree

Marinated chicken breast with tamarind roasted vegetables & lime hollandaise

Grilled baby eggplant with tomato & basil dressing & herb & gruyere rust V)

Caramelised pork hock on fragrant jasmine rice with steamed asian greens

Dessert

Zabaglione with summer berries & raspberry sorbet

Dark chocolate fondant served with vanilla bean icecream & pistachio anglaise

Individual pavlova with yoghurt cream & berries

Caramelised lemon tart with chocolate sorbet

Selection of mini dessert pastries (2pp)

Cinnamon crème brulee with apple sorbet & crisp apple wafer

Fresh bread rolls & butter

Coffee, teas & chocolate truffles

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