



A FIVE STAR WINERY

Group Set Menu

2 course option of either Entrée & Main or Main & Dessert \$65.90 per person

3 course option \$80.00 per person

Parties of 14-24 are able to choose from the dishes in each course on the day.

Parties of 25-30 people are to pre-select 2 dishes from each course in advance to your booking date, to be served alternately on the day.

Starter

Chef's selection of complimentary canapé

Warm sourdough mini loaf served with sun-dried tomato and, olive tapenade and salted butter

Entrées

The ultimate smoked salmon: Our own cold smoked Huon salmon, smoked for 24 hours by chef Matt Dallison using Sirromet oak barrel chips and Scotch whisky, served with creamy chive scrambled eggs, toasted brioche and wasabi salmon caviar

Stack of fresh Stradbroke Island ocean king prawns with avocado, green leaves and citrus mayonnaise GF

Slow roasted crackling pork belly with star anise and red wine vinegar and orange caramel dressing, soft tofu and Japanese mushrooms GF

Mains

250gm grilled eye fillet of 'Grasslands' (grass fed) hormone and antibiotic free beef with Tuscan kale, sweetcorn and truffle arancini, grilled portobello mushrooms and a Sirromet barrel port and thyme jus

Tuscan style pork belly 'Porchetta' layered with rosemary and garlic, slow roasted and served with crackling, butter roasted potatoes, peperonata and salsa verde GF

Premium Huon salmon fillet crusted in black and white sesame seeds, served with a warm grilled pear, buckwheat risotto, spiced roasted macadamia and a sweet horseradish cream

Sides

All sides are sufficient for 2 people (additional charges apply)

Caprese salad of vine ripened tomato, bocconcini & basil GF/VEGO \$10.90

Chips with smoked rosemary sea salt & aioli \$9.90

Nadine's Caesar style salad \$14.90

Crumbed deep fried cauliflower with a curry & mango chutney mayonnaise \$9.90

Desserts

Callebaut dark chocolate Courveture mousse "Peppermint Patty", puffed chocolate, honeycomb crumble, peppermint chocolate chip ice cream

Mrs Morris' baked raspberry cheesecake, French meringue wafers, fresh raspberries, lemon curd, raspberry ice cream

Coconut semifreddo, passionfruit foam, almond macaroon, Sirromet Unwooded Chardonnay Wellington Point strawberries, kiwi fruit sorbet

Freshly brewed coffee, tea & petit fours