



A FIVE STAR WINERY

## The Baron's Table Menu

*\$75.00 per person, minimum of 10 people*

### *Starter*

*Chef's selection of complimentary canapé*

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

### *Main*

*Whole wood fired roast suckling pig (12kg plus), with baked apples,  
duck fat potatoes, carrots and greens, with rosemary gravy*

*Presented at your table, and carved for you by one of our chefs*

*If the entire table would like to order an entrée*

*\$95.00 per person*

*Choice of*

*Stack of fresh Straddie ocean king prawns with avocado  
and citrus mayonnaise*

*OR*

*Twice baked spinach, basil and gruyère cheese soufflé with  
grilled pesto chicken, pear, frisée and spiced candied walnut salad*

*If the entire table would like to order an entrée and dessert*

*\$110.00 per person*

*Entrée choices as above, dessert to be chosen from the a la carte menu (excludes soufflé)*

*Includes freshly brewed coffee, tea & petit fours*

*Strictly all guests inclusive with a minimum of 10 guests.  
48 hours' notice required.*

*Not available Wednesday and Thursday lunch*