

Tea is on the Table !

All meals for sit down events are presented as share plates on the table

Choose your package - PRICE PER HEAD

\$45 - 3 COURSE (BON APPETIT)

*Includes Either Charcuterie Or Dessert

Charcuterie*

Choose 3 Starters

Choose 2 Substantial Dishes

Served W Potatoes & Salad

Choose 2 Desserts Or Cheese For The Table*

\$55 - 4 COURSE (FULL BELLIES)

Charcuterie

Choose 3 Starters

Choose 2 Substantial Dishes

Served W Potatoes & Salad

Choose 2 Desserts Or Cheese For The Table

\$75 - 5 COURSE (BANQUET)

Charcuterie

Choose 4 Starters

Choose 2 Substantial Dishes

Served W Potatoes & Salad

Choose 2 Desserts Or Cheese For The Table

Tea & Coffee Served W Petit Fours

STARTERS

- BRUSCHETTA - Tomato and Basil
- CALAMARI - Paprika, lemon pepper and cumin fried
- CHERMOULA PRAWNS with moroccan spiced cous cous
- CHICKEN AND PORK TERRINE On Crostini
- BEEF TARTARE with cayenne crostini
- TEMPURA ZUCCHINI FLOWERS Ricotta and herb filled
- SCALLOP CEVICHE : Citrus Cured W Chilli & Fennel
- SCALLOP TEMPURA W Japanese Mayonnaise
- SCALLOP HAZELNUT BUTTER Baked W Parsnip Puree
- OYSTER NATURAL
- OYSTER VIRGIN MARY GRANITA
- OYSTER SPICY KILPATRICK

SUBSTANTIAL OPTIONS

- "LE TARTE DU POTAGER" seasonal vegetable tart with goat's cheese"
- CHICKEN CACCIATORE with baked polenta
- CHAR SIU PORK with sesame bok choy and wombok
- LOCAL FISH Of The Day
- GRILLED MORETON BAY BUGS With Salsa Verde * \$10Per Person Surcharge
- 200G CAPE BYRON EYE FILLET With Field Mushroom, Roast Root Vegetables And Mr Blackberry's Pepper Sauce *\$5Per Person Surcharge

DESSERT OPTIONS

- White chocolate and salted caramel brownie
- Gin and Tonic Tart
- Coconut Pannacotta
- Chocolate and Berry Forest
- Petit Four Plate (Selection Of Bite Sized Desserts)
- Daily Selection Of Ice-Cream And Sorbet
- Cheese (Can Be Selected Instead Of Desserts) Selection Of Cheese Served With Quince Paste, Nuts, Dried Fruits, Crackers

WINE FOOD FUN



THE VINYARD

Ashton 2015