

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

\$50 - 3 COURSE (BON APPETIT)

Callamari and Bruschetta
Choose 2 Substantial Dishes
Served W Potatoes & Salad
Dessert Petit Fours

\$60 - 3 COURSE (FULL BELLIES)

*Includes Either Charcuterie **Or** Dessert
Charcuterie*
Choose 2 Starters
Choose 2 Substantial Dishes
Served W Potatoes & Salad
Choose 2 Desserts **Or** Cheese For The Table*

\$75 - 4 COURSE (BANQUET)

Charcuterie
Choose 3 Starters
Choose 2 Substantial Dishes
Served W Potatoes & Salad
Choose 2 Desserts **Or** Cheese For The Table

STARTERS

- BRUSCHETTA - Tomato and Basil
- CALAMARI - Paprika, lemon pepper and cumin fried
- CHICKEN AND PORK TERRINE On Crostini
- CRISPY Korean pork cups, asian slaw, Sriracha sauce
- SCALLOP CEVICHE : Citrus Cured W Chilli & Fennel
- SCALLOP TEMPURA W Japanese Mayonnaise
- SCALLOP HAZELNUT BUTTER Baked W Parsnip Puree
- OYSTERS Natural
- OYSTERS Lemon, pepper and dill granita
- OYSTERS Spicy Kilpatrick

SUBSTANTIAL OPTIONS

- SFORMATA Cauliflower, zucchini and ricotta, with roast cherry tomato salad
- SAZON seasoned whole roast poussin, chimichurri, charred corn salad
- ROAST lamb rump, pea and mint puree, anchovy butter, confit garlic, potato rösti

More SUBSTANTIAL OPTIONS only available on \$60 and \$75 menu

- 200G CAPE BYRON EYE FILLET With Field Mushroom, Roast Root Vegetables And Mr Blackberry's Pepper Sauce
- GRILLED MORETON BAY BUGS With Salsa Verde *\$5 Per Person Surcharge

DESSERT OPTIONS

- PANNA COTTA crumble topped with Stewed Apples & currents
- DOUBLE Chocolate & Mascarpone ripple cake
- RUM Roasted Pineapple, almond sponge, coconut sorbet
- BROWNIE White chocolate & Caramel, pistachio praline, caramel sauce
- 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