

# 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)

Calamari 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

- OPEN FALAFEL on house made yoghurt bread, tahini dressing
- FREE RANGE SUPREME CHICKEN BREAST stuffed with ricotta, spinach and nutmeg, sweet potato gratin, steamed broccolini
- LAMB RUMP, Sumac and lemon spiced with eggplant caponata, dressed micro cress

## 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 Goat's yoghurt pannacotta with peach and mint salsa
- BITTER CHOCOLATE ganache tart with berries and mascarpone
- RUM Roasted Pineapple, almond sponge, coconut sorbet
- BROWNIE White chocolate & Caramel, pistachio praline, caramel scc.
- 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