

## **Homemade Bread Rolls to start**

### **Entrees**

Roast butternut pumpkin soup (*Vegetarian*)  
With goats cheese dumpling

Smoked Beef Carpaccio  
with Illawarra plum, Pickled Daikon and enoki mushrooms

Warm West Australian Prawn Brocettes  
With mango, coriander and a coconut and lime emulsion

Fresh Quince Glazed Belly of Boyup Open Range Pork  
pumpkin puree and celeriac and cashew remoulade

Peanut Crusted Tofu (*Vegetarian*)  
Red lentil and coconut soup, scorched onion oil

### **Mains**

Atlantic Salmon Fillet wrapped in filo pastry with fresh asparagus and a pink peppercorn hollandaise

Mount Barker Free Range Chicken  
Stuffed and rolled breast with wild mushroom farce  
Confit leg croquettes and a leek and pancetta sauce blanquette

Glamorgan Sausage (*Vegetarian*)  
Celeriac Purée, leek and orange compote

Roast Black Angus Beef  
Sage and onion Suboise, Raspberry and Balsamic Reduction

The Festive Main  
Sliced Roast Turkey with all the trimmings

### **Desserts**

Chocolate Pudding  
Baked to order, chocolate biscuit pudding with warm white chocolate sauce

Traditional Bread and Butter Pudding  
With apricot and whiskey ice cream and orange paint

Chocolate and Star Anise Tart  
Beurre noisette ice cream, peanut soil

Rhubarb and Vanilla Bean Panna cotta  
With sliced fresh local fruits and gingerbread tuille

Christmas Pudding  
With sauce anglaise and brandy ice cream

**Menu is subject to change on availability of seasonal produce. Please see prices below**

Our formal dining room seats 55 people for sit down meals and 75 people for canapés and cocktail parties. We also have the alfresco area seating 40 people which overlooks our gardens and neighboring grape vines. The gardens are perfect for summer celebrations and intimate outdoor wedding ceremonies

We also offer a cocktail menu, or a specialized banquet consisting of up to 11 courses. Our Chef Kiren is happy to adjust and structure the menus to make your day is more special, including dietary requirements, vegetarian, etc.

Drinks are charged by consumption, with the choice of a wide variety of wines off our extensive wine list.

**Venue hire** is applicable if full use of restaurant is needed, depending on the amount of people in your party

\$100 an hour for 5 hours,  
\$200 an hour after 5 hours

Also included is the set up of chairs, tables, table settings, with white linen and napkins provided. Chair coverings are available at extra cost. There will be a table provided for wedding cake and gifts.

Flower arrangements, dance floors, live music, marquees can all be arranged as well

**Prices:**

A La Carte	\$75 includes 2 choices of entrée, main and dessert \$85 includes 3 choices of entrée, main and dessert, also champagne and canapés on arrival
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Cocktail/Canapes	Starting at \$50 per person, depending on choices and the amount of guests
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