

heritage events

SIT-DOWN DINNER

Pre dinner

Chef's selection of hot and cold canapés

Entree

Peking duck on an asian salad and wonton stack

Blue cheese, pear and walnut tart with wild rocket and balsamic dressing

Tempura soft shell crab on a bed of rocket served with a herb aioli

Baby barramundi on a avocado salad

Seared lamb with feta, snow pea tendrils and mint dressing

Rustic tomato gazpachio served with a parmesan ciabatta

Please select one choice

Main

Roasted Lamb rack with gremolata and dijon crust on a bed of cous cous

Eye fillet on a potato and olive mash with a red wine jus

Roasted chicken breast stuffed with bocconcini and basil on a feta and potato cake with a red wine jus

Your choice of tuna or salmon fillet oven baked on sea salt, thyme and kipfler potato topped with a citrus beurre blanc

Please select one choice

Dessert

Pavlova layered with double cream and mixed berry compote

Vanilla bean panna cotta served with strawberries soaked in continer

Apple & rhubarb pistachio crusted crumble served with double cream

Hazelnut marquise on a chocolate sponge served with double cream and berry coulis

Australian cheese platter to share including brie, blue and mature cheddar served with quince paste dried fruit, lavosh and water crackers **(additional \$2.50 per person)**

2- Course Dinner

\$55.00 per person

Alternating drop

Based on a minimum of 45 guests

3- Course Dinner

\$72.00 per person

Alternating drop

Based on a minimum of 45 guests

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SIT-DOWN DINNER

BEVERAGE PACKAGES

House

Orlando Trilogy Cuvee Brut, SA
De Bortoli Willowglen Semillon Sauvignon Blanc
De Bortoli Willowglen Cabernet Merlot
XXXX GOLD
Bluetongue Premium Light
Soft drinks, water and orange juice

3 hours \$23.00 **4 hours** \$29.50
5 hours \$36.00

Medium

Orlando Trilogy Cuvee Brut, SA
Kapuka Sauvignon Blanc, NZ
Cape Vale Cabernet Merlot, WA
XXXX GOLD
Bluetongue Premium Lager
James Boag's Premium Lager

Choice of 2 beers

Bluetongue Premium Light
Soft drinks, water and orange juice

3 hours \$31.50 **4 hours** \$38.50
5 hours \$43.50

Premium

Taltarni Brut 2006, VIC
Wither Hills Sauvignon Blanc, Marlborough, NZ
Philip Shaw No 11 Chardonnay, NSW
Sandalford Estate Reserve Verdelho, WA

Choice of 2 white

Henschke Henry's Seven Shiraz Grenache Viognier, SA
Tatachilla Shiraz, McLaren Vale, SA
St Hugo Cabernet Sauvignon Blanc, Coonawarra, SA

Choice of 2 red

Peroni Nastro Azzuro
Bluetongue Premium Lager
James Boag's Premium Lager

Choice of two beers

Bluetongue Premium Light
Soft drinks, water and orange juice

3 hours \$43.00 **4 hours** \$50.00
5 hours \$57.00

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SIT-DOWN DINNER

BEVERAGES -on Consumption

Sparkling

Orlando Trilogy Cuvee Brut, SA	\$32.00
Taltarni Brut 2006	\$52.00

White

De Bortoli Willowglen Semillon Sauvignon Blanc, VIC	\$23.50
Kapuka Sauvignon Blanc, NZ	\$31.00
Wither Hills Sauvignon Blanc, Marlborough NZ	\$43.00
Sandalford Estate Reserve Verdelho, WA	\$46.50
Philip Shaw No 11 Chardonnay, NSW	\$49.50

Red

De Bortoli Willowglen Cabernet Merlot	\$23.50
Cape Vale Cabernet Merlot, WA	\$33.00
Henschke Henry's Seven Shiraz Grenache Viognier, SA	\$57.00
Tatachilla Shiraz, McLaren Vale, SA	\$55.00
St Hugo Cabernet Sauvignon Blanc, Coonawarra, SA	\$60.00

Beer

XXXX GOLD	\$4.50
Bluetongue Premium Lager	\$6.00
James Boag's Premium Lager	\$6.00
Bluetongue Premium Light	\$5.00
James Boag's Premium Light	\$4.50
Peroni Nastro Azzuro	\$6.50

Non Alcoholic

Soft drink	\$2.80
Sparkling mineral water 750ml	\$6.50
Bottled still water 750ml	\$3.00
Orange Juice (per litre)	\$5.50

Basic Sprits

Scotch, Burbon, Rum and Vodka	\$6.00 per nip
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Bar set up and staffing charges for consumption \$5.00 per person