



## Standard MENU

\$40 per guest

### Entrée

*To Share*

Antipasto platter, cured meats, dips & turkish bread

### Mains

*Choice of either*

Crispy skin poached chicken with jus wild rice and grain salad, spinach, currants, pomegranate, danish feta, toasted almonds, honey sumac yoghurt

Char-grilled atlantic salmon, salsa verde, crab meat, grilled corn, cherry tomato, pickle kohlrabi potato hash

Truffle mushroom risotto, assorted vegetables, chargrilled asparagus

### Sides

*(host to choose 3)*

Wild rice & grain salad, spinach, currants, pomegranate, danish feta, toasted almonds & honey sumac yoghurt

Roasted kipfler potato with rosemary sea salt

Mix leaf salad with lemon dressing

Brown butter green beans with toasted almond flakes

# drink packages

**\$28 per person for 2 hours**

**\$36 per person for 3 hours**

**\$42 per person for 4 hours**

Dal Zotto Pucino Prosecco (King Valley, VIC)

**&**

*Choice of 1 White & 1 Red*

Norfolk Rise Pinot Grigio (Limestone Coast, SA)

Sticks Chardonnay (Yarra Valley, VIC)

Crowded House Pinot Noir (Marlborough, NZ)

FB Malbec (Argentina)

**&**

Coldstream Apple Cider

Little Creatures Roger

Coburg Lager

**&**

Soft Drinks, Bottled Juices, Mineral Water

**&**

Tea and Coffee

**\*Spirits & mixers can be included in the drinks package for an additional \$6pp**

**\*Cocktails can be included for an extra \$10pp**