

# Entrée

*Please Select Two To Be Served*

## CHILI SCALLOPS (GF)

*Scallops sauteed in chili, garlic, olive oil and herbs*

## SALT & PEPPER CALAMARI

*Lemon pepper calamari served with garlic aioli*

## ZUCCHINI FLOWERS (VG)

*Stuffed with blue cheese and lemon zest served with a ramescg sauce*

## CRISPY PORK BELLY (GF)

*Slow cooked crispy pork belly served with a sweet chilli plum sauce topped with sesame seeds*

## PUMPKIN SOUP (VF) (GE)

*Served with sour dough and fresh sour cream and chives*

## ARANCINI (YG)

*Mushroom and blue cheese arancini with truffle mayo.*

## BUG ROLL

*Served on a brioche roll filled with slaw, herb mayo and sriracha mayo.*

## STUFFED MUSHROOM (VG)(GF)

*With goats' cheese, basil pesto and fresh chives drizzled with balsamic reduction.*

## PEKING DUCK PANCAKE. (GF)

*Rolled with cucumber, shallots. Duck and hoisin sauce.*

# Main

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## RICOTTA AND SPINACH RAVIOLI (VG)

*Topped with a Napoli, olives, fresh basil and topped with shaved parmesan*

## EYE FILLET (220G) (GF)

*Cooked your way & served with mash potato, baby veg, and your choice of jus  
- mushroom, peppercorn, Dianne or plain*

## PORK CUTLET (GF)

*Served with roasted sweet potato, steamed veg & topped with apple sauce and  
cranberry jus*

## LAMB RACK (GF)

*Cooked medium rare with creamy mash, sauteed green beans & glazed with  
minted jus.*

## CHICKEN CORAL GLAZE

*Bacon Wrapped Chicken & Pumpkin Puree & Sesame coral tuille*

## TWICE COOKED DUCK

*Served on potato croquette, baby bok choy & finished with plum glaze.*

## PUMPKIN SAGE GNOCCHI (VF) (VG)

*Tossed with spinach fresh sage, thyme, and pumpkin purée*

*Note:*

*VENDOR MEAL - MAIN MEAL AND DRINKS (DJ/photographer  
/videographer) \$50 each if required*

# Dessert

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## CREPE LEMON

*Infused with lemon sugar & butter served with fresh lemon*

## CREPE SUZETTE

*Infused with orange, grand marnier, cointreau & fresh strawberries.*

## CREME BRULEE (GF)

*Oven baked custard topped with toffee & served with berry compote & cream*

## APPLE CRUMBLE

*Served with rhubarb compote, vanilla bean ice cream & fresh mint*

## POACHED PEAR (GF) (VF)

*Served with fig & rum ice cream, pistachio praline & chocolate dirt*

## TIRAMISU

*Served with fresh chocolate shavings and strawberry mint micro salad.*

*Note:*

*The dessert is only included in the Cedar Premium package,  
or as a Winery Package Addon: \$25 P/P.*

# Kids

BOLOGNESE WITH SPAGHETTI

MEATBALLS AND MASH

CHICKEN NUGGETS VEG

FISH AND CHIPS

CHEESEBURGER AND FRIES

MACARONI AND CHEESE

W/ICE CREAM

*Note:*

*KIDS MEAL OPTIONS -12YR & UNDER: \$50 P/P (include soft drinks)*

*UNDER 18YR - 2 COURSE MENU & SOFTDRINK PKG \$150 P/P*

*3 COURSE MENU & SOFTDRINK PKG \$170 P/P*