

'Cabernet' Reception Package

\$60 pp. for 2 courses (Lunch only) / \$75 pp. For 3 courses (Lunch or Dinner)

Cabernet Banquet Menu

Event Organiser to select menu, one from each of the following courses:
(Alternately set menus: Add \$5 per person per course)

CHEF'S SELECTION HORS D'OEUVRES

ENTRÉE

Our famous Caesar Salad with Croutons and Shaved Parmesan

Grilled Marinated Duck on Wholemeal Fettuccini with Raspberry Dressing

Soup of the Day

(Select one of the following)

Sweet Potato & Coriander Soup / French Onion with Brie Croutons / Minestrone
with Tarragon Pesto

MAIN COURSE

Chicken Breast with Parmesan and Oregano Crust with Roasted Capsicum and
Tomato Sauce

Slow Roasted Sirloin with a Seeded Mustard Crust Zucchini Fritters,
complimented by Bourbon Sauce

Pan Fried Fillet of Perch with Star Anise Beurre Blanc and Chili Oil

(All main courses are served with Fresh Season Vegetables)

DESSERT

Chocolate Truffle Tart with Chocolate Flakes served with Whiskey Cream Sauce

Passion Fruit Pavlova with Seasonal Fruits

Crème Caramel and Orange Compote

Includes Bread Rolls, Coffee & Tea, and Winery Chocolates

Cabernet Buffet Menu

\$75 per. person.

CHEF'S SELECTION HORS D'OEUVRES

COLD BUFFET

COLD PLATTERS

Cascade of Fresh Prawns

Mixed Continental Meat Platter

Sliced & Glazed Champagne Leg Ham

Tandoori Marinated Chicken Pieces

Pistachio & Port Terrine

SALADS

Greek Coleslaw

Tossed Green Salad with creamy French Dressing

Gourmet Rice Salad

DESSERT

Chocolate Profiteroles filled with Custard

New York Baked Lemon Cheesecake

Orange & Poppyseed Syrup Cake

Coffee & Tea with Winery Chocolates

