

*Tamborine*

# ALBERT RIVER WINES



## SENIORS PACKAGE

1 - 1.5 hour tour time | 8 guest minimum  
Wednesday - Friday

Monday & Tuesday by appointment (minimum  
numbers apply)

# YOUR DAY YOUR WAY TOUR INCLUSIONS



- Tour our Historical Tamborine House, Auchenflower House and Taabinga Chapel
- Donkeys & Ponies
- Sheepdog demonstration
- Wheelchair/walker accessible
- Ample parking for buses and coaches
- Vineyards

## FINDING THE PERFECT CATERING

\$15pp | Morning Tea & Tour

\$35pp | Morning Tea, Tour & Senior Lunch

\$30pp | Tour & Senior Lunch

\$48pp | Tour & Two Course Lunch

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### Morning Tea

- ~ Scones with jam and cream
- ~ Tea and Coffee Station

### Senior Menu

- Your choice OR alternate drop*
- ~ Crumbed Chicken tenders with chips and salad
  - ~ Battered Barramundi with chips, salad and tartare
  - ~ Chef choice dessert

Any dietaries are covered with notification

# 2 COURSE AUCHENFLOWER MENU

ENTREE & MAIN OR MAIN & DESSERT

## ENTREE

~ Soup of the Day (gf on request) Homemade soup of the day (ask our friendly staff) served with crispy sourdough

~ Calamari / Fresh Herbs (gf, df) Flash fried salt and pepper calamari with a fresh herb mayo and salad bouquet

~ Sweet Corn / Chimichurri (v, vg, gf, df) Lightly seasoned fritters of sweet corn with a refreshing chimichurri and leafy greens

~ Brushchetta / Prosciutto / Brie (gf on request) Toasted sourdough topped with San Danielle Prosciutto, creamy brie and roasted grape



## MAIN

~ Persian Curry / Chicken / Naan (df or gf on request)  
Middle Eastern style Chicken curry with fragrant rice, chargrilled naan, mango chutney and cucumber yoghurt

~ Barramundi / Rustic Chips / Tartare (df)  
In house Beer Battered Barramundi fillet 'n chips served with salad and fresh tartare

~ Prawns / Chorizo / Seafood broth (df on request)  
Fresh made Linguine with Qld Prawns, chorizo and peas in a white wine and seafood broth

~ Gnocchi / Basil / Mushroom (v, vg, df) Fresh hand rolled gnocchi pan fried with local market mushrooms, basil pesto and local market roasted vegetables

## DESSERT

~ Apple / Rhubarb  
Local Market Apple and Tamborine Mountain Rhubarb puffs with a crumble top and vanilla ice cream

~ Chocolate / Chilli / Brulee  
ARW's signature crème brulee with a refreshing raspberry sorbet (gf)

~ Pear / Ricotta / Chantilly  
Pear and Ricotta Tart with Chantilly cream (gf)

~ Coconut / Cinnamon / Nashi Cinnamon  
coconut milk pudding with house poached Nashi (v, vg, df, gf)

v - Vegetarian, vg -Vegan, gf - Gluten Free, df - Dairy Free—guide only, covered with notification