



Group Set Menu

Entrée/Sharing Plate

Winemakers Plate

*Smoked salmon, Parma ham, fennel & garlic Salami
chicken macadamia terrine, grilled haloumi cheese,
Sicilian & Kalamata olives, grilled chorizo, watermelon,
Bread rolls & hummus topped with Dukkah,
balsamic glaze & olive oil*

Mains

Fish of the Day

*Grilled fillet, charred zucchini, capers
creamed potato, dill oil, lemon butter sauce*

Mt Barker Chicken Breast

*Sauteed Swiss chard, pickled mustard relish,
creamed potato, shallot butter sauce*

Black Angus Beef

*Grilled Scotch fillet, roasted Swiss mushroom,
creamed potato, mustard, aromatic butter, Jus*

Dessert

Signature Strawberry Basket

Brandy snap, passionfruit coulis, Cointreau ice cream

Burnt Lemon Cheese Cake

Honeycomb, vanilla ice cream

\$75.00 per head