

Barmah Park Vineyard Cafe



Function Menu – Minimum of 20 people served 50/50

Entrée

Home made chicken and thyme filled ravioli served with wilted spinach and sautéed wild mushrooms in a chardonnay cream sauce

Home made thai fish cakes with a coriander and lime dipping sauce

Dukkah crusted chicken with rocket lettuce, pear, and parmesan salad with a creamy house dressing

House baked tuscan vegetable tart served with a garden salad and marinated 'blue bay' fetta

Crisp wontons filled with persian fetta and lemon zest served with beetroot and asparagus salad and roasted walnuts

black rock smoked salmon with baby capers, mesclin & avocado salad drizzled with lemon aioli dressing

Main course

'Sticky chicken' fillet poached in an asian stock and served on steamed jasmine rice and bok choy

Aged grain fed sirloin steak served medium rare with dauphinoise potato and drizzled with a seeded mustard jus

fish of the day grilled and served on a nicoise salad of green beans, chat potato, baby capers, kalamata olives, cos lettuce, tomato, egg, anchovy & house dressing

Macadamia nut crusted kangaroo fillet, served medium rare on roasted pumpkin with a red wine and pepperberry jus

Lamb noisette coated in basil pesto sliced and presented on a grilled mediterranean vegetable stack with a barmah park cabernet jus

house made french style gnocchi tossed w/ fresh herbs, roast pumpkin, napoli sauce & finished w/ roasted almonds & local fetta

Dessert

Sticky date toffee pudding with butterscotch sauce and ice cream

Individual lemon tart with lemon curd, berry coulis and double cream

Local moorooduc honey panna cotta with strawberries macerated in cherry balsamic syrup

Orange and almond cake served with three fruit marmalade sauce and toasted coconut with double cream

Creamy chocolate mousse served in a chocolate basket topped with a mixed berry compote

Pricing

Choose 2 items from any course to be served alternately 2 course \$36.50 3 course \$42.00