MENU & BEVERAGE OFFERINGS

Simple, Elegant, Stylish





SAMPLE COCKTAIL MENU

ANTIPASTO GRAZING STATION

Cured meats, Grounds made dips, marinated vegetables, farmhouse cheeses, fresh & dried fruits, nuts, olives, Grounds baked lavosh, grissini and fresh loaves.

CANAPÉ PACKAGE

Includes 8 regular canapés (4 hot & 4 cold)

Tempura prawn tails with yuzu and chilli soy (hot)

Braised oxtail and gruyère arancini with herbed aioli (hot)

Miniature strawberry tartlets (cold)

Includes 2 substantial canapés

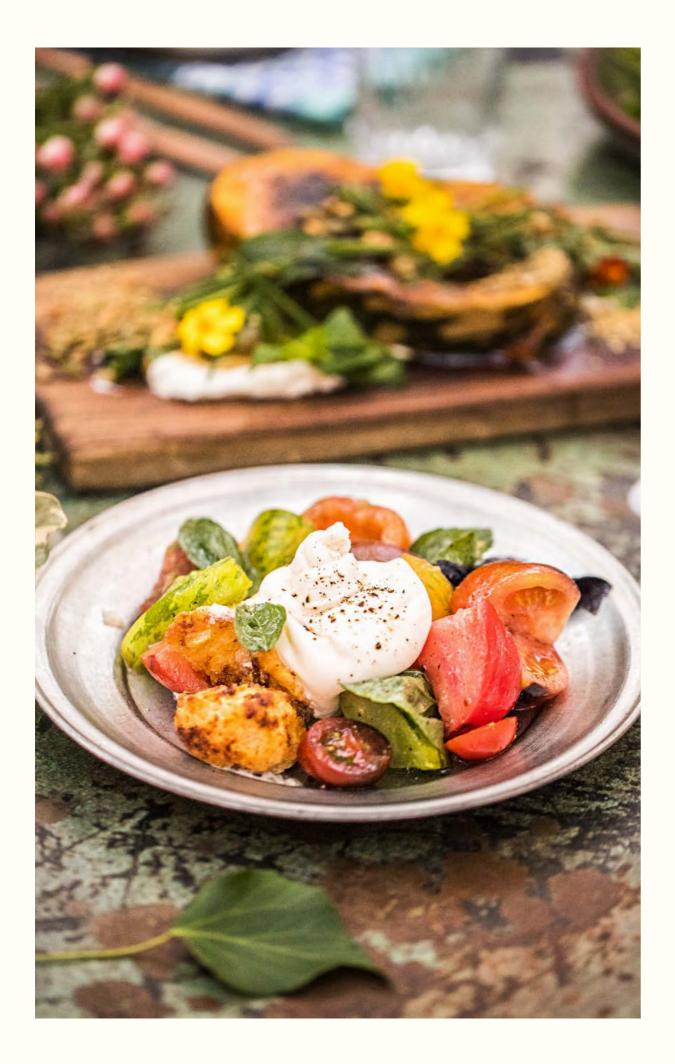
Crisp taco shell with swimmer crab, jalapeno and avocado

Buttermilk fried chicken wings with slaw and Korean chilli mayo

Note: our menu is seasonally changing and you will be able to select your own menu items closer to your event date.

- Garlic fried mushrooms with hazelnut crumb and lemon crème fraîche (hot)

 - Roasted tomato velouté with black olive and parmesan crouton (hot)
- Tea smoked ocean trout with green papaya and peanuts, chilli caramel (cold)
- Hand-cut spiced steak tartare with tobacco aioli on a herbed crisp (cold)
 - Miniature salted caramel and chocolate tartlets (cold)



SAMPLE SIT DOWN SHARED MENU

ENTREE

Heirloom tomatoes with burrata, dried olives & brioche crumbs, tempura seasonal vegetables with lemon & parmesan yoghurt, caramelised pumpkin with labne, zaatar & pine nuts, roquette pear & pecorino with air dried bresaola & vincotto.

> SHARED MAIN MEAL (3 mains & 3 sides served down the tables)

Mains

Twice cooked free range pork belly with Asian greens & shiitakes, mandarin, star anise & cinnamon caramel. Steamed fillet of Cone Bay barramundi with zucchini & squash salad, dill & fresh mint & toasted hazelnut vinaigrette Roasted whole free range chicken with roast & pureed cauliflower, savoy cabbage, buttermilk & roast almonds.

Sides

Celeriac fennel & savoy cabbage slaw. Smashed Nicola potatoes with capers lemon & parmesan. Roasted pumpkin & seeds, labne & honey.

Roving Dessert Canapes

Vanilla and toffee profiteroles

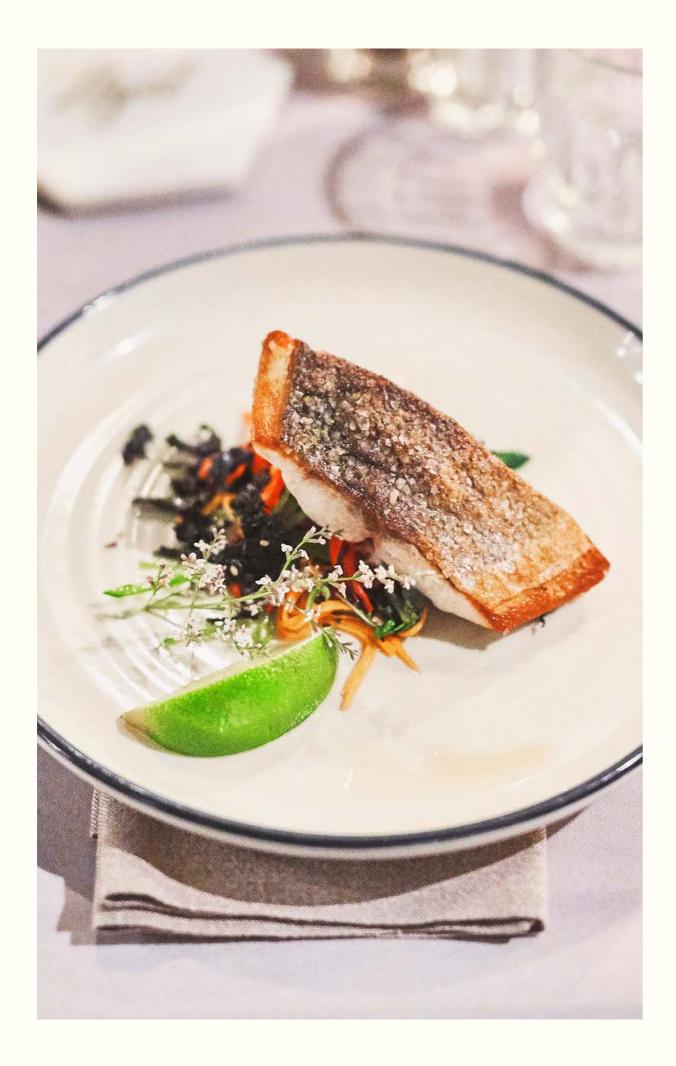
Miniature lemon meringue tartlets

The Grounds bounty bar with candied coconut

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served down the tables

(selection of 3 to be roved)



SAMPLE SIT DOWN PLATED MENU

ENTRÉE (select 2 for an alternate serve)

Pork rillettes with house pickles apple and celery salsa & toasted brioche.

King crab & green mango salad with chilli, lime & coconut dressing, cashew grapefruit & coriander.

MAIN MEAL (select 2 for an alternate serve)

Twice cooked breast of free range chicken, confit wing, sarladaise potatoes & peas.

Spiced rubbed rump of Victorian lamb with a warm kipfler, bean & olive salad, dried tomatoes & minted sheep yoghurt.

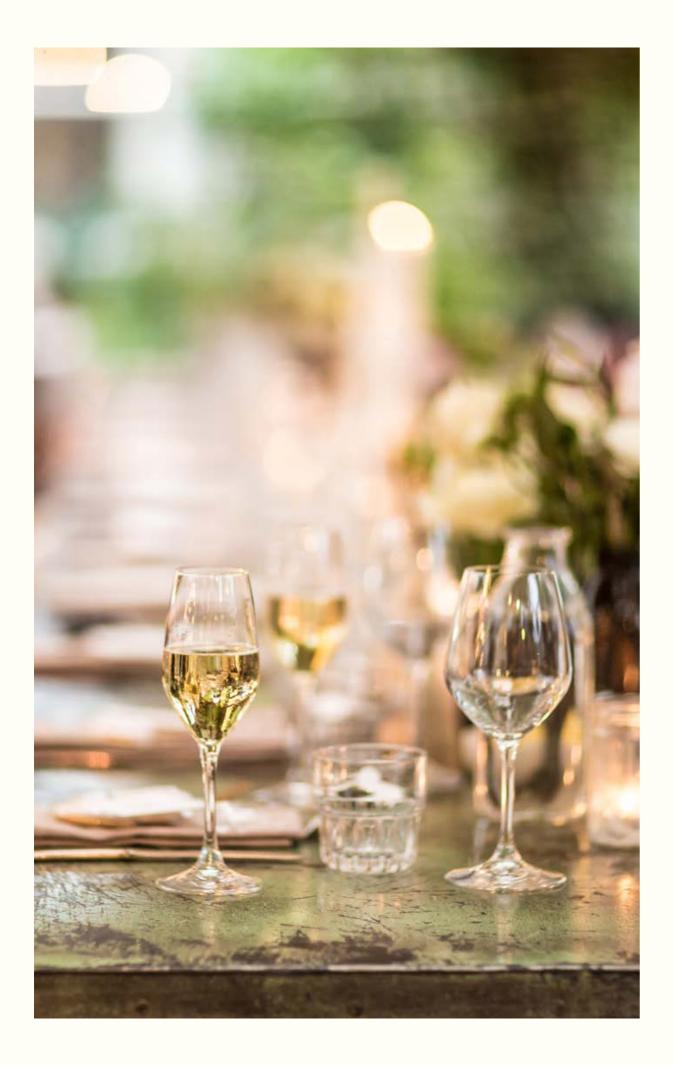
DESSERT

(select 2 for an alternate serve)

Chocolate & raspberry gateaux with chocolate cremeux.

Individual Grounds garden berry pavlova.

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BEVERAGE PACKAGES

PREMIUM OPTION

CHOICE OF 4 WINES IN ANY COMBINATION FROM THE BELOW

Sparkling Twin Islands Brut Redbank King Valley Prosecco

White Wine

Haha Sauvignon Blanc Haha Pinot Gris West Cape Howe Riesling

Rosé

West Cape Howe Rosé

Red Wine

Alamos Malbec Heathcote Craven Place Shiraz West Cape Howe Cabernet Malbec

CHOICE OF 2 FULL STRENGTH BEERS

Lord Nelson 3 Sheets Peroni Asahi

ALSO INCLUDED

Hillbilly cider Mineral water Juice Soft drink

Note: Our beverages are seasonally changing and you will be able to select your beverages closer to your event date.

- Cascade Premium Light (available on request)

 - French press coffee & loose leaf tea



BEVERAGE PACKAGES

DELUXE OPTION

CHOICE OF EITHER

Glass of Pol Roger Champagne per guest on arrival or Cocktail per guest on arrival

CHOICE OF 5 WINES IN ANY COMBINATION FROM THE BELOW

Sparkling

Jansz Premium Brut

White Wine

Mesh Riesling Hay Shed Hill Chardonnay

Rosé

Domaine Triennes Rosé

Red Wine

Opawa Pinot Noir Langmeil Long Mile Shiraz Yalumba "The Cigar" Cabernet Sauvignon

CHOICE OF 2 FULL STRENGTH BEERS

Lord Nelson 3 Sheets Peroni Asahi

ALSO INCLUDED

Hillbilly cider Mineral water Juice Soft drink French press coffee & loose leaf tea

Note: Our beverages are seasonally changing and you will be able to select your beverages closer to your event date.

Corte Giara Prosecco

Greywacke Sauvignon Blanc

Collector Rosé

Cascade Premium Light (available on request)