



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)

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

Braised oxtail and gruyère arancini with herbed aioli (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)

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.*



SAMPLE SIT DOWN SHARED MENU

ENTREE

served down the tables

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

(selection of 3 to be roved)

Vanilla and toffee profiteroles
Miniature lemon meringue tartlets
The Grounds bounty bar with candied coconut

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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

Cascade Premium Light (available on request)
Hillbilly cider
Mineral water
Juice
Soft drink
French press coffee & loose leaf tea

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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

Corte Giara Prosecco
Jansz Premium Brut

White Wine

Mesh Riesling
Hay Shed Hill Chardonnay
Greywacke Sauvignon Blanc

Rosé

Collector 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

Cascade Premium Light (available on request)
Hillbilly cider
Mineral water
Juice
Soft drink
French press coffee & loose leaf tea

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