



## 3-course dinner | \$68 per person

### Entree

**Spent Grain Sourdough** - house-made with confit garlic, parmesan and herb butter (v, vgo, dfo)

**Seared Scallops** - carrot puree, chermoula, carrot and chilli pearls (gf, df)

**Blue Cheese Panna Cotta** - house-made seed crackers, apple and balsamic reduction, local apple and rocket (gf)

**Roast Tomato Galette** - free-form tart with heirloom tomatoes, feta and olive tapenade (vgo, gf, dfo, v)

**Duck Spring Rolls** - house-made spring rolls with confit duck and spiced plum sauce (df)

### Main

**Chargrilled Rump** - with mash, red wine and pepper jus, local greens (gf)

**Chicken Breast** - parmesan crusted with polenta chips and peppronata (gf)

**Pork Cutlet** - sweet potato, Persian feta and pistachio with roasted grape and port reduction (gf, dfo)

**Crispy Skin Barramundi** - kimchi butter, pickled cucumber salad, sesame rice (gf, df)

**Lamb Rogan Josh** - aromatic Kashmir-style curry with basmati rice, Kachumber salad, mint chutney and house-made flatbread (gfo, dfo)

**Pappardelle** - house-made, tossed with butternut pumpkin, cherry tomatoes and fresh basil pesto, finished with parmesan and toasted pine nuts (v, vgo, dfo, gf)

### Dessert

**Affogato** - house-made vanilla & Kahlua icecream, served in a choc chip cookie cup with espresso shot on the side

**Apple & Cinnamon Doughnuts (3)** - apple cider caramel sauce and vanilla icecream (gf, dfo, v, vgo)

**Cheese Plate** - featuring Stanthorpe cheese, house-made fruit paste, walnuts, crackers (gfo, v)

**Crème Brûlée** - classic vanilla custard with raspberries and toasted coconut tuille (v, gf)

**Strawberry Meringue Tart** - strawberry curd filled tart with a twist of citrus and torched swiss meringue

v - vegetarian | vg - vegan | gf - gluten free | df - dairy free | o - option

Please advise if you are coeliac or have severe allergies

\*Minimum 6 guests for Christmas party package\*

Each guest receives welcome drink and bon-bon.

Groups of 18 to 29 - pre-order required

Groups 30 or more - 3-way alternate drop required



## 2-course dinner | \$50 per person

### Main

**Chargrilled Rump** - with mash, red wine and pepper jus, local greens (gf)

**Chicken Breast** - parmesan crusted with polenta chips and peppronata (gf)

**Pork Cutlet** - sweet potato, Persian feta and pistachio with roasted grape and port reduction (gf, dfo)

**Crispy Skin Barramundi** - kimchi butter, pickled cucumber salad, sesame rice (gf, df)

**Lamb Rogan Josh** - aromatic Kashmir-style curry with basmati rice, Kachumber salad, mint chutney and house-made flatbread (gfo, dfo)

**Pappardelle** - house-made, tossed with butternut pumpkin, cherry tomatoes and fresh basil pesto, finished with parmesan and toasted pine nuts (v, vgo, dfo, gfo)

### Dessert

**Affogato** - house-made vanilla & Kahlua icecream, served in a choc chip cookie cup with espresso shot on the side

**Apple & Cinnamon Doughnuts (3)** - apple cider caramel sauce and vanilla icecream (gf, dfo, v, vgo)

**Cheese Plate** - featuring Stanthorpe cheese, house-made fruit paste, walnuts, crackers (gfo, v)

**Crème Brûlée** - classic vanilla custard with raspberries and toasted coconut tuille (v, gf)

**Strawberry Meringue Tart** - strawberry curd filled tart with a twist of citrus and torched swiss meringue

v - vegetarian | vg - vegan | gf - gluten free | df - dairy free | o - option  
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Groups of 18 to 29 - pre-order required

Groups 30 or more - 3-way alternate drop required





## 2-course lunch | \$40 per person

### Main

**Grilled Veggie Pizza** - medley of grilled vegetables, cherry tomatoes, spinach, yoghurt and dukkah (gfo - add 2)

**Venison Cobbler** - Tenderfield Venison braised with flavours of mulled wine finished with a cheddar & rosemary scone (gf)

**Hot Honey Halloumi Flatbread** - grilled halloumi, tzatziki and salad wrapped in house-made flatbread with sweet potato chips (gfo, v)

**Chipotle Chicken Burrito Bowl** - Mexican style red rice with smokey chipotle chicken and beans, mango salsa, sour cream and guacamole (gf, dfo)  
*Vegetarian/Vegan option* - sweet potato and beans (vgo, gf, dfo)

**Salt and Pepper Squid Salad** - tossed with fresh salad, green goddess dressing and lemon (gfo, df)

**Pulled Pork Burger** - GBB cider pulled pork, slaw, house onion rings, apple and jalapeno pickle, chips (gfo, dfo)

### Dessert

**Affogato** - house-made vanilla & Kahlua icecream, served in a choc chip cookie cup with espresso shot on the side

**Apple & Cinnamon Doughnuts (3)** - apple cider caramel sauce and vanilla icecream (gf, dfo, v, vgo)

**Cheese Plate** - featuring Stanthorpe cheese, house-made fruit paste, walnuts, crackers (gfo, v)

**Crème Brûlée** - classic vanilla custard with raspberries and toasted coconut tuille (v, gf)

**Strawberry Meringue Tart** - strawberry curd filled tart with a twist of citrus and torched swiss meringue

v - vegetarian | vg - vegan | gf - gluten free | df - dairy free | o - option  
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\*Minimum 6 guests for Christmas party package\*

Each guest receives welcome drink and bon-bon.

Groups of 18 to 29 - pre-order required

Groups 30 or more - 3-way alternate drop required



## 2-course Traditional Christmas Lunch or Dinner | \$45 per person

### Main

*A plated traditional style  
Christmas meal featuring:*

Roast Christmas spiced chicken (gf, df)

Locally smoked glazed leg ham (gf, df)

Seasoned roast vegetables (gf, dfo)

Steamed greens w/ herbed butter (gf, dfo)

Stuffing

Gravy (gf)

Spiced cranberry and apple chutney (gf, dfo)

### Dessert

*Alternate drop*

Eggnog panna cotta with boozy cherries (gf)

Traditional Christmas Pudding with  
spiced rum butterscotch

*For df/gf guests only - alternative dessert provided*

v - vegetarian | vg - vegan | gf - gluten free | df - dairy free | o - option

Please advise if you are coeliac or have severe allergies

*\*Minimum 6 guests for Christmas party package\**

Each guest receives welcome drink and bon-bon.





## Canapés

\$20 per person

*A casual option -  
served as grazing platters, perfect for  
mingling with a few drinks*

## Antipasto & Cheese

## Hot Finger Food

*Choose one or the other,  
or a selection of both*

\*Minimum 20 guests for the canapé package\*  
Each guest receives welcome drink and bon-bon

Please advise if any guests are coeliac or have  
severe allergies