

# JOHN HILL ESTATE BUFFET

> > more than great wine < <

for private functions - minimum of 30 people

## MAIN COURSE

choose 2 mains \$30.00 pp -- choose 3 mains \$40.00 pp

SLOW COOKED LAMB SHOULDER with confit garlic and rosemary au jus (gf)

TENDER ROAST PORK with traditional apple sauce (gf)

MEDIUM RARE BEEF SIRLOIN rubbed in wholegrain mustard and herbs (gf)

CHICKEN BALLOTINE stuffed with pancetta and sage

CLASSIC BEEF BOURGUIGNON with pearl onions in a rich JHE merlot sauce

OVEN BAKED MARKET FISH with a honey walnut crust (gf)

PENNE PUTTANESCA provencal tomatoes, olives, chorizo and a little chilli 5

PUMPKIN & SPINACH LASAGNE topped with margherita sauce (v)

WHOLE BAKED SALMON SIDES lemon and mint rub and sauce bearnaise (gf)

## SIDES AND SALADS

Choose 2 sides / salads \$15.00 pp -- Choose 3 sides / salads \$20.00 pp

SEASONAL butter glazed vegetables (v, gf)

GOURMET roasted new potatoes with herbs and garlic

PILAF RICE with celery and caraway (v, gf)

CREAMY potato dauphinoise (v, gf) 11

RISOTTO of asparagus and mushroom, shaved pecorino (v, gf)

CEASAR salad with baby cos lettuce and traditional dressing (v)

WILD ROCKET with poached pear, shaved parmesan and estate vinaigrette (v, gf)

BABY SPINACH with round beans, roasted pumpkin, creamy feta and a thick shallot dressing (v, gf)

ROASTED MEDITERRANEAN vegetables with torn basil and virgin oil (v, gf)

BABY POTATOES, sun-dried tomato, parsley and roasted garlic mayonaise

## DESSERT

1 dessert \$8.00pp / 2 desserts \$15.00pp. Please ask us for this season's options

TEA AND COFFEE STATION unlimited filtered coffee and tea selection \$2 pp

BYO CAKE SERVICE includes setting up and cutting of your cake, cutlery, plates and napkins \$2.50 pp