

Formal Set Menu options at John Hill Estate

Three Course Menu: (Breads, Entrée and Main Course) \$70pp
Four Course Menu: (Breads, Entrée, Main Course and Dessert) \$85pp
Menu items are plated individually and served 'alternative drop'.

To start

Bread selection served with extra virgin olive oil, balsamic reduction, rock salt and dukkah (DF)

Entrée options – please select two

- Prawn tomato and citrus salad with pickled ginger (DF, GFO)
- Cold smoked marinated salmon and avocado towers served with microgreens (DF, GF)
- Chicken liver and brandy pate pots with beetroot chutney, cornichons and crostini
- Spicy chicken, cucumber, sprout and mint salad with basil-chilli-ginger dressing (DF, GFO)
- Thai duck vermicelli salad with radish, orange and a tamarind dressing (DF, GFO)
- Crispy pork, green papaya, coconut and chilli salad (DF, GFO)
- Beef tataki with ponzu, radish and microgreens (DF, GFO)

Main course options – please select two

- Oven baked market fish with a prawn and mussel cream sauce (GFO)
- Roasted honey-ginger glazed salmon fillet (DF, GFO)
- Mushroom stuffed roasted chicken supreme with a port red wine jus (DF, GF)
- Slow braised pork belly with crispy crackling (DF, GF)
- Red wine braised duck legs with five spice (DF, GF)
- Port red wine braised prime beef short rib (DF, GF)
- Roasted sirloin with a mustard-horseradish glaze and herbed wine jus (DF, GF)

Side for main – please select one

- Creamy potato dauphinoise with honey glazed baby vegetables (GF)
- Gourmet roasted rosemary garlic potatoes and sautéed Mediterranean vegetables (DF, GF)
- Mashed potato with truffle oil and garlic scented broccolini (DFO, GF)

Dessert – (quantity as per your chosen package)

- Blueberries, lemon curd and crumble
- Jellied fruit cups (DF, GF)
- Vanilla crème brulee (GF)
- Individual banoffee pie
- Sorbet selection (various flavours available – please ask for available options) (DF, GF)
- BYO Cake – please add \$2.50pp

Please note:

- V = vegetarian, DF = dairy free, DFO = dairy free option available, GF = gluten free
- GFO = gluten free option available
- We can also cater for halal dietary requirements.
- Table Linen – white tablecloths and linen napkins \$5.00pp
- Personalised Printing of your menu, name cards and seating plan \$3.50pp
- Tea & Coffee Station – unlimited filter coffee and tea selection \$2.00pp
- BYO Decoration Service – bring your own and we will decorate your table free of charge!