

JOHN HILL ESTATE SET MENUS

< < more than great wine > >

SET MENU A \$41PP

TO START:

GOURMET VINEYARD PLATTERS with lamb cutlets, smoked salmon, hot sliced pork, beef satays, pickled beets, gherkins, cheese, sundried tomatoes, relish, bread and crackers

MAIN COURSE: all items are served:

PANKO CRUMBED MARKET FISH served with lemon and tartare
12" GOURMET PIZZA a selection of our seasonal gourmet pizza's
CHUNKY STEAK CUT FRIES
SEASONAL GARDEN SALADS

SET MENU B \$45PP

TO START:

BREADS AND DIPS

MAIN COURSE: all items are served:

CHICKEN & SAGE SALTIMBOCCA with mango avocado salsa
MALAYSIAN BEEF & PORK SATAYS with curry dipping sauce
PANKO CRUMBED MARKET FISH served with lemon and tartare
12" GOURMET PIZZA a selection of our seasonal gourmet pizza's
SEASONAL GARDEN SALADS
CHUNKY STEAK CUT FRIES

SET MENU C \$49PP

TO START:

JH SIGNATURE VINEYARD PLATTERS: panko crumbed fish, beef satays, hot sliced pork, smoked salmon, pickled beets, gherkins, cheese, sundried tomatoes, relish, bread and crackers

MAIN COURSE: Please choose two. Both choices are served banquet style on shared platters:

CHICKEN SAGE & PROSCUITTO SALTIMBOCCA with mango avocado salsa
OVEN BAKED SALMON with apricot dijon glaze
PARMESAN CRUMBED LAMB CUTLETS with tomato salsa
SLOW ROASTED PORK HOCK with crispy crackling and granny smith puree

ACCOMPANIED BY creamed potato and seasonal garden salads

OPTIONAL DESSERT EXTRAS

FRENCH COCONUT PIE with lemon passionfruit filling and vanilla ice cream - please add \$8 pp
CHOCOLATE AND CLEVEDON STRAWBERRY TIRIMASU please add \$8pp

BYO CAKE SERVICE

includes plates, cake forks, napkins and cutting of your cake - \$2.50 pp (complimentary with the purchase of dessert)