

JOHN HILL ESTATE GROUP SET MENUS

Required please for groups of ten or more

< < more than great wine > >

SET MENU A \$41PP

TO START:

GOURMET VINEYARD PLATTERS with Malaysian chicken kebabs, warm chorizo sausage, hot sliced pork, pickled beets, dolmades, cheese, chicken pate, gherkins, sundried tomato, relishes, warm breads and crackers.

MAIN COURSE: all items are served:

JOHN HILL BATTERED MARKET FISH served with lemon and tartare sauce
12" GOURMET PIZZA a selection of our seasonal gourmet pizza's

ACCOMPANIED BY fries and seasonal garden salads.

SET MENU B \$45PP

TO START:

BREADS AND DIPS - or

ANTIPASTO PLATTERS (add \$5pp) meats, cheeses, relish, pickled vegetables, crackers, breads - or
GOURMET VINEYARD PLATTERS (add \$10pp) a selection of hot and cold gourmet platter items.

MAIN COURSE: all items are served:

CHICKEN SAGE & PROSCUITTO SALTIMBOCCA with mango avocado salsa (GF)
CAPRESE SALAD - Heirloom tomatoes, basil pesto, Meredith's goat cheese, rocket & parmesan wafer (GF, V, OMIT cheese for DF & Vegan)
JOHN HILL BATTERED MARKET FISH served with lemon and tartare sauce
12" GOURMET PIZZA a selection of our seasonal gourmet pizza's

ACCOMPANIED BY fries and seasonal garden salads.

DELUXE SET MENU \$55PP

TO START:

GOURMET VINEYARD PLATTERS a selection of hot and cold gourmet platter items.

MAIN COURSE - please select 2 choices

CHICKEN SAGE & PROSCUITTO SALTIMBOCCA with mango avocado salsa (GF)
CAPRESE SALAD - Heirloom tomatoes, basil pesto, Meredith's goat cheese, rocket & parmesan wafer (GF, V, OMIT cheese for DF & Vegan)
FILLIPINO PORK ADOBO (GF) Braised pork loin in soy, vinegar, garlic pepper and coconut cream
KENYAN BEEF CHEEK CURRY (GF) Slow cooked beef cheeks in ginger, tomato, red onion, spices and jalapenos with rice pilaf

ACCOMPANIED BY fries and seasonal garden salads.

BYO CAKE SERVICE (\$2.50 PER PERSON)

You bring your celebratory cake - we provide cake plates, forks and napkins and cut your cake for you (complimentary with the purchase of dessert).