

# JOHN HILL ESTATE GROUP SET MENUS

Required for Groups of Ten or More

< < *more than great wine* > >

## SET MENU A \$46PP: GOURMET PLATTER, TWO MAINS, TWO SIDES

### 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 salad.

## SET MENU B FROM \$50PP: PLATTER OPTION, THREE MAINS, TWO SIDES

### TO START:

BREADS AND DIPS - or

ANTIPASTO PLATTERS (add \$5pp) meats, cheeses, relish, pickled vegetables, crackers, breads - or

GOURMET VINEYARD PLATTERS (add \$10pp) 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:

CHICKEN SALTIMBOCCA (GF) chicken thigh wrapped in prosciutto with sage, served on roasted pumpkin and mango avocado salsa

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 salad.

## SET MENU C \$60PP: GOURMET PLATTER, CHOICE OF TWO GOURMET MAINS, TWO SIDES

### 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 - please select 2 options

1/ ANTIPASTO SALAD rocket, sundried tomato, goats feta, olives, artichoke, farrow, garlic, roasted peppers, balsamic (V) (GF)

2/ PACIFIC MARINATED RAW FISH fresh fish marinated in citrus, ginger, chilli, spring onion, tomato, mint, coriander, coconut cream (GF)

3/ CHICKEN SALTIMBOCCA Chicken thigh wrapped in prosciutto with sage, served on roasted pumpkin and mango avocado salsa

4/ INDIAN LAMB CURRY Tender lamb pieces and potato simmered in spices, finished with yoghurt, cream and steamed basmati rice (GF)

ACCOMPANIED BY fries and seasonal garden salad.

### BYO CAKE SERVICE (\$3.50 per person)

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