JOHN HILL ESTATE GROUP SET MENUS

Required for Groups of Ten or More

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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/ DYNAMITE SHRIMP Battered Shrimp serve with fresh lettuce and Sriracha remoulade sauce topped with crispy noodles
- 3/ CHICKEN SALTIMBOCCA chicken thigh wrapped in prosciutto with sage, served on roasted pumpkin and mango avocado salsa
- 4/ MALABAR COCONUT CHICKEN CURRY tender boneless chicken pieces, tumeric, chilli, madras, mustard seeds, ginger, tomato, coriander and cumin, acompanied by 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).