

Barmah Park Vineyard Cafe



Function Menu – Minimum of 20 people served 50/50

Entrée

Home made chicken and thyme filled ravioli served with wilted spinach and sautéed wild mushrooms in a chardonnay cream sauce

Home made thai fish cakes with a coriander and lime dipping sauce

Dukkah crusted chicken with rocket lettuce, pear, and parmesan salad with a creamy house dressing

House baked tuscan vegetable tart served with a garden salad and marinated 'blue bay' fetta

Crisp wontons filled with persian fetta and lemon zest served with beetroot and asparagus salad and roasted walnuts

black rock smoked salmon with baby capers, mesclin & avocado salad drizzled with lemon aioli dressing

Main course

'Sticky chicken' fillet poached in an asian stock and served on steamed jasmine rice and bok choy

Aged grain fed sirloin steak served medium rare with dauphinoise potato and drizzled with a seeded mustard jus

fish of the day grilled and served on a nicoise salad of green beans, chat potato, baby capers, kalamata olives, cos lettuce, tomato, egg, anchovy & house dressing

Macadamia nut crusted kangaroo fillet, served medium rare on roasted pumpkin with a red wine and pepperberry jus

Lamb noisette coated in basil pesto sliced and presented on a grilled mediterranean vegetable stack with a barmah park cabernet jus

house made french style gnocchi tossed w/ fresh herbs, roast pumpkin, napoli sauce & finished w/ roasted almonds & local fetta

Dessert

Sticky date toffee pudding with butterscotch sauce and ice cream

Individual lemon tart with lemon curd, berry coulis and double cream

Local moorooduc honey panna cotta with strawberries macerated in cherry balsamic syrup

Orange and almond cake served with three fruit marmalade sauce and toasted coconut with double cream

Creamy chocolate mousse served in a chocolate basket topped with a mixed berry compote

Pricing

Choose 2 items from any course to be served alternately 2 course \$36.50 3 course \$42.00

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COCKTAIL MENU



Package one

Your choice of 4 hot or cold canapés
Ciabatta bread, marinated olives, dukkah and cherry balsamic olive oil
\$19pp
Available mon – fri only

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Package two

Your choice of 6 hot or cold canapés
Ciabatta bread, marinated olives, dukkah and cherry balsamic olive oil
\$22pp
Available mon – fri only

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Package three

Your choice of 10 hot or cold canapés
House made dips selection with herb croutons
Ciabatta bread, marinated olives, dukkah and cherry balsamic olive oil
\$29pp
Available 7 days 70 person minimum on weekends for private function

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COCKTAIL MENU SELECTION



Cold canapés

Japanese spoons filled with Thai beef salad
Roast vegetable frittata squares
Mediterranean baby brushetta
Rare roast beef mini toasts with special tomato relish
House baked grissini wrapped with prosciutto
Vegetable nori rolls with light soy dipping sauce
Goats cheese and caramelized onion tartlets
Mini dill scones topped with smoked salmon and sour cream
Tasmanian oysters with trio of dipping sauces
Japanese style tiger prawn and cucumber salsa
Chicken, rocket and lime aioli ribbon sandwiches

Hot canapés

Crispy prawn twister w/ dipping sauce
Greek style meatballs with minted yoghurt
Parmesan arancini rice balls and pesto mayo
Japanese fried ginger chicken and sweet chilli sauce
Fresh crumbed fish goujons with lime aioli
Enoki mushroom and julienne vegetable spring rolls
Baked tomato and parmesan gnocchi
Mini pork dim sim with light soy sauce
Sesame prawn toasts
Chorizo sausage slices with seeded mustard mayo