

## Pickled Sisters Hampers/Platters/BBQ Packs



### Hampers

#### **The Alfresco**                      \$40 per person

Spiced eggplant, Milawa cheese, smoked trout mousse & Gooramadda olives

Milawa Free Range chicken & pistachio terrine with peach chutney

Sliced mustard rubbed beef with rocket & roasted tomatoes, Bearnaise sauce

Baby potato, caper & red onion salad with verjuice aioli

A slice of our delicious cake!

#### **Vegetarian**                                      \$35 per person

Milawa cheese, Gooramadda olives, semi dried tomatoes, mushrooms a la grecque

Mushroom, thyme & garlic pate

Roasted Cauliflower salad with apple & leek quinoa, sultana, sunflower seed & curry dressing

Roasted Beetroot, Milawa Chevre & Hazelnuts

A slice of our delicious cake!

#### **The Vigneron**                                      \$50 per person

Selection of Milawa cheeses, Gooramadda olives, Formichi smallgoods

White bean & parmesan dip

Rutherglen muscat & chicken liver pate with fennel & tumeric pickles

Smoked salmon with horseradish potato salad, dill & mustard dressing

Sliced mustard rubbed beef with rocket & roasted tomatoes, Bearnaise sauce

Confit Duck with spiced cherries & rocket

Roasted Beetroot, Milawa Chevre & Hazelnuts

A slice of our delicious cake!

### BBQ Packs

#### **Country Feast**                      \$20 per person

House baked baguette

One country style sausage & two beef patties

Baby potato, caper & red onion salad with verjuice aioli

Gnangara greens with raspberry dressing

A slice of our delicious cake!

**Vignerons Feast**     \$30 per person

House baked baguette

Spiced eggplant, Milawa cheese, smoked trout mousse & Gooramadda olives

One Scotch fillet steak & free range chicken skewer

Baby potato, caper & red onion salad with verjuice aioli

Gnangara greens with raspberry dressing

A slice of our delicious cake!

**Platters**

**The Antipasto**             \$15 per person

House baked baguette, pickled eggplant, Milawa cheese, smoked trout mousse, Formichi smallgoods, semi-dried tomatoes & Gooramadda olives

**The Vineyard**         \$20 per person

House baked baguette, rare roast beef & Milawa mustard, Formichi smallgoods, smoked salmon, free-range chicken terrine, Milawa & Boosey Creek cheese, Gooramadda olives & roasted vegetables

**The Vintage**         \$25 per person

House baked baguette, rare roast beef & red onion jam, Formichi smallgoods, smoked trout & horseradish mousse, chicken & pistachio terrine, Milawa & Boosey Creek cheese, chicken liver & muscat pate with turmeric pickles, Gooramadda olives, spicy eggplant, & white bean puree

**Cheese**                     \$14 per person

A selection of stunning Milawa & Boosey Creek cheeses including creamy brie, rich blue & delicious King River Gold plattered with seasonal fruit, fig salami, quince paste, oatcakes & house baked bread

## **Salads**

\$6 per person

**Caesar:** Gnangara cos lettuce, free range egg, bacon, Parmesan & herbed croutons

**Pear & Blue Cheese:** Roasted pears, Milawa blue cheese & rocket

**Greek:** Roasted tomato, Gnangara greens, crumbled feta, red onion, continental cucumber & raspberry vinaigrette

**Potato Salad:** Baby potatoes, capers & red onion with aioli

**Caprese:** Tomato, basil, fresh mozzarella, balsamic dressing

**Beetroot:** Roasted beetroot, Milawa chevre, hazelnuts & rocket

**Panzanella Salad:** Tomato, red pepper, basil & red onion salad with house baked bread croutons & balsamic dressing

**\*Our hampers & platters can be customised to meet your individual tastes and budget. In addition, vegetarian and any other dietary requirements can be catered for if known in advance.**

**All items are subject to availability.**

**Our hamper and BBQ packs are complete with tablecloths and napkins, crockery and cutlery. BBQ utensils are also provided for onsite BBQs.**

**A minimum of 24 hours notice is required.**