

Wild Cattle Creek Estate

Group Booking Menu (15+ guests)

To Share at Start

Antipasto Board - A selection of cured meats, marinated chargrilled vegetables, feta, local produce and house baked bread.

Garden Vegetable Blends - A selection of seasonal vegetable dips with house baked flat bread.

Main

Goolwah Pipi's al Cartocchio- YVP lemon pasley linguine, WCC Chardonnay, tomato and chilli.

Panfried Blue Eye Fillet - carrot ginger puree, green beans, ponzu sauce (GF)

Cape Grim Porterhouse 250g - served medium rare or medium, with truffled greens and potato gratin, with choice of bearnaise sauce, courviosier peppercorn sauce, or shiraz Jus.

Korean Spiced Free Range Pork Ribs - French fries and sweet corn

Whole Roasted Eggplant - kosheri, shichimi togarashi (V, GF, LF)

Dessert to Share

WCCE Dessert Board - an indulgent selection of treats, sweets and petit fours.

WCCE Fromage Board- today's selection of cheeses, served with riverine muscatels, natural quince paste and wholemeal crisps.

*** The dessert option can be chosen all as one variety, or one of each. The boards are served over a ratio of 1 board per 4 people.

***Diners to note – While all care is taken to accommodate dietary requirements, traces may still remain in some products.

***Cakes supplied by guest must come from a registered provider, and a one off cakeage fee of \$10.00 will be applied, the cake will then be cut and plated by our chefs and presented to your guests.

1 course - \$35.00pp

2 course - \$50.00pp

3 course - \$60.00pp