



GROUP MENU - OPTION A

LITE MENU

Available weekdays lunch's only.
Suited to bus tours of all ages making visiting Flaxton Gardens affordable and fast!

MEAL

Soup of the day

Chicken Breast with seasonal vegetables, rosti potato and chive cream sauce

OR

Fish of the day with Macadamia Crust and Lemon Butter Sauce

Pavlova with Red Berries and Sorbet

PRICING

Main course: \$20.00

2 Course: \$25.00

3 Course: \$29.00

Minimum 20 guests

Duration: 1.5 hours

For private rooms a venue fee will apply.
Areas available: The Vineyard Restaurant, The verandah,
The Terrace, The Barrel Room

Tea and Coffee Station additional at \$2/head

Groups over 30 require a pre-selection or alternate drop menu option.



GROUP MENU - OPTION B

CELEBRATION MENU

Whether a birthday, baby shower or anniversary celebration this menu has been created to include all that you need to make it a very special occasion and to end your meal with your cake plated as dessert

INCLUDES

Cake table
Linen tablecloths and centerpiece
Personalized printed menus
Tea & Coffee Station

MEAL

Fresh Soup of the Day with Truffle and Crusty Breads

OR

Wild Mushroom Risotto with a Parmesan Crisp

OR

Sautéed Smoked Chicken and Wood Smoked Bacon Salad with Roasted Macadamia Nuts

Fresh Fish of the Day with Crushed Potato and Green Bean Salad and a Lemon Butter Sauce and a Garlic Prawn

OR

Roast Chicken Breast with Rosti Potato, Vegetables and Chive Cream Sauce

OR

Baked Gnocchi with Roast Organic Vegetables Herb Creamed Sauce

Your cake accompaniments of fresh Wipped Cream and Vanilla Ice Cream

\$45.00 PER HEAD

BOOKING ONLY

Minimum 20 guests
Areas available:
The Vineyard Restaurant,
The verandah,
The Terrace,
The Barrel Room
Time Duration: 3 hours

Parties over 30 require a pre-selection or alternate drop menu option.



GROUP MENU - OPTION C

LUXURY CELEBRATION MENU

All fully inclusive with no hidden extras.

INCLUDES

Fully laid table with linen table cloths
Sashed Tiffany Chairs
Gift table
Centerpiece
Personalized printed menus
Flaxton Chocolates presented in a Gift Bag per person
Tea & Coffee Station

MEAL

Canapes with Glass of Sparkling Brut, beer or wine on arrival

Fresh Fish of the Day with Crushed Potato and Green Bean Salad and a Lemon Butter Sauce and a Garlic Prawn

OR

Roast Chicken Breast with Rosti Potato, Vegetables and Chive Cream Sauce

OR

Baked Gnocchi with Roast Organic Vegetables Herb Creamed Sauce

Flaxton Chocolate & Bailey's Bruleé with Cherries & Biscotti

OR

Selection of Cheese with Dried Fruits, crusty Breads and Fig Chutney

OR

Chocolate Almond Brownie with Caramel Sauce and Ice Cream

If you are bringing your own cake this can be served with coffee

\$55.00 PER HEAD

BOOKING ONLY

Minimum 20 guests
Areas available: The Vineyard Restaurant, The verandah,
The Terrace, The Barrel Room
Time Duration: 3 hours

Parties over 30 require a pre-selection or alternate drop menu option.



OPTION D

GRAZING / TAPAS STYLE MENU

INCLUDES

Easel for welcome sign
Gift Table
PA system and microphone
Wine barrels with stools for seating
Wooden plank & Barrels for food display
2 small tables with table clothes & chairs
Tea & Coffee Station

MENU

Grazing Board

OR

Tapas Mains (choice of 6 Tapas

Tapas Dessert (choice of 4 Tapas

Coffee and Tea

\$55.00 PER HEAD

ADD TO YOUR GRAZING BOARD EXPERIENCE

Charcutiere Grazing Board

Add a selection of locally sourced cured meats and cold meats to your Grazing Board
\$7.50/head extra

Luxury Seafood Grazing Board

Add Crab, Prawns, Oysters, Bugs, Marinated Mussels, Smoked Salmon &
Marinated Grilled Octopus to your Grazing Board
\$15/head extra

BOOKING ONLY

Minimum 30 guests
Areas available: The Vineyard Restaurant Gazebo Gardens, The Barrel Room

Time Duration: 3 hours

MENU INCLUSIONS

GRAZING BOARD

Selection of Cheeses, Ham Hock Terriene, Chutneys, Pickles, Finger Crudities and Crusty Bread, Cured Meats (Ham) and Seasonal Fruit.

TAPAS

COLD SELECTION

Crispy Smoked Chicken Thai Salad GF
Chilled Gazpacho Soup with Crab GF
Goats Cheese Tartlet with Vine Tomato Relish
Confit Duck with Asian salad GF
Tuna Sashimi with Ginger Soy Dip
King Prawn Sushi Roll with Wasabi & Soy
Selection of Vegetarian Sushi Rolls
Selection of Fresh Mini Brioche with:
- Grilled Chicken Salad, or
- Smoked Salmon & Brie, or
- Falafel & Avocado

HOT SELECTION

Pulled Beef in Baby Yorkshire Pudding & Horseradish Cream
Salmon Mousse with a Crab Salad
Truffle Arancini Balls with Parmesan Dip
Salmon Ravioli with Lemon Butter Sauce
Lamb Kofta with Yoghurt & Cucumber Dip
Thai Fish Cakes with Light Sweet Chilli Dip
Fritter of Roast Stuffed Quail with Pistachio & Herbs
Mini Beer Battered Fresh Fish & Chips
Tempura Mooloolaba Prawn with Aioli
Satay Chicken Skewers
Thai Spring Rolls with a dipping Sauce
Coconut Crumbed Prawn Cutlet with Coriander & Lime Dipping Sauce
Vietnam Pork Won Tons
Pumpkin & Feta Arancini Balls
Freshly Steamed Wonton with Wakami Salad
Vegetarian Spring Roll

SWEET SELECTION

Mini Donuts
Mini Brulée
Mini Caramel Waffle Cones
Ice Cream Sandwiches
Churros with Rum & Raisin Chocolate Dip
Mini Milk Tarts (Light Cinnamon Custard tart)