



## CORPORATE GROUP FUNCTION OPTION

Create your own personal alternate drop menu by choosing 2 dishes from the main and 2 from the dessert selection below. Please note, dietaries, vegetarian, vegan etc., will be catered for separately with prior notice.

**Includes:** Fully laid table with Flaxton Gardens Centerpiece, Linen Table Cloth and Napkins, Personalized printed menus, Presentation Table if required, Tea & Coffee Station, "FG" Belgium Chocolate gift in an organza bag.

Fully inclusive of 3 hours of Flaxton Grove Sparkling Brut, Flaxton Grove Wine Selection and House Beers.

Exclusive use areas available and Guests Numbers: The Vineyard Restaurant (minimum 30 guests), The Barrel Room (minimum 20 guests) or Winery (minimum 50 guests) for the larger function. Function Time Duration: 3 hours

**PRICING: \$105.00 PER HEAD**

### MENU

Chef Selection of Canapes on arrival with pre-meal drinks

#### MAINS OPTIONS

- Crispy Skin Tasmanian Salmon Fillet with Sundried Tomato Mash and Asparagus gf
- Northern Territory Barramundi Fillet with Pea Puree, Home Smoked Potato and Pumpkin Seed Salsa gf
- Roast Organic Chicken Breast with Rosti Potato, Seasonal Vegetable and Chive Cream Sauce gf
- Grilled Beef Eye Fillet Steak with Creamy Moreton Bay Bugs, Fondant Potato and Crushed Braised Peas gf
- Confit Duck Ala Orange with Rosti Potato, Sweetcorn Puree and Thyme Jus gf, df
- Roast Carved Turkey Breast with Caramelized Chorizo Brussel Sprouts & Cranberry Sauce df, gf (July & December Only)
- Baked Gnocchi with Roast Organic Vegetables Herb Creamed Sauce v
- Grilled Organic Vegetable Stack with Hummus and Macadamia Nuts vegan, gf, df

#### DESSERT OPTIONS

- Flaxton Rich Chocolate & Bailey's Brule with a Wafer Biscuit
- Selection of Cheese with Dried Fruits, crusty Breads and Fig Chutney
- Chocolate Almond Brownie with Caramel Sauce and Ice Cream gf
- Pavlova with Fresh Fruit and Raspberry Sorbet gf
- Chocolate Black Forrest Cake
- "FG" Crème Brule with Praline Crumb gf
- Vanilla Bean Pannacotta with Red Berries gf
- Lemon Curd Tart with Lemon Sorbet gf