



CORPORATE FUNCTION MENU

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

MENU

Chef's Selection of Canapes on arrival with pre-meal drinks

MAINS

- 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 and Cranberry Sauce *df, gf* (July & December Only)
- Baked Gnocchi with Roast Organic Vegetables and Herb Creamed Sauce *v*
- Grilled Organic Vegetable Stack with Hummus and Macadamia Nuts *vegan, gf, df*

DESSERT

- Flaxton Rich Chocolate & Bailey's Bruleé 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 Forest Cake
- "FG" Crème Bruleé with Praline Crumb *gf*
- Vanilla Bean Panna cotta with Red Berries *gf*
- Lemon Curd Tart with Lemon Sorbet *gf*

INCLUSIONS

Fully laid table with Flaxton Gardens Centerpiece, Linen Table Cloth and Napkins (if applicable), Personalised printed menus, Presentation Table if required, Tea & Coffee Station, "FG" Belgium Chocolate gift in an organza bag. (Long wooden trestle table can be hired in.)

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

PRICING

\$105.00pp

TERMS AND CONDITIONS

\$200 non-refundable Booking Fee

Final payment and final numbers are required 7 days prior to your function.

Minimum guest numbers for Exclusive use areas: The Vineyard Restaurant (minimum 30 guests), The Barrel Room (minimum 20 guests) or Winery (minimum 50 guests). Marquee option available.

Function Time Duration: 3 hours