

Pizza Banquet Menu - \$35pp

Entrée:

Vigneronis Platter – selection of charcuterie and antipasto

Mains:

Shared Pizzas (3 types) + Green Rocket Salad + Chips

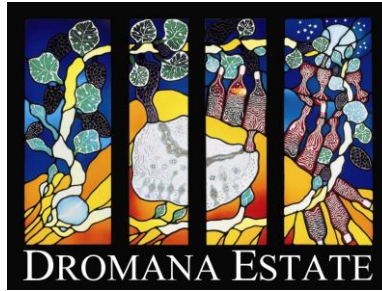
- Pork and blue cheese
- Salami, red pepper Kalamata olives and basil
- Swiss mushroom, goats cheese, rocket and chives

Dessert Extras - \$10pp

Petit fours: a selection of small cakes + tartlets to share

OR

Cheeseboards



Tapas/Shared Plates Banquet Menu - \$45pp
(Includes 20min complimentary wine tasting)

Entrée:

Warm olives – Baguette – Charcuterie platter

Mains:

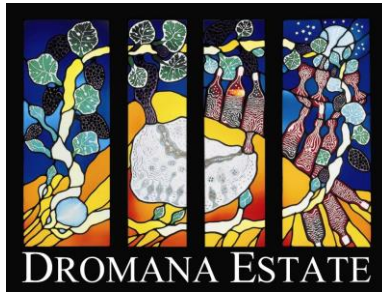
Tamarind Prawns – Pork and Venison Meatballs – Red Radicchio Salad – Steamed Greens

Dessert Extras - \$10pp

Petit fours: a selection of small cakes + tartlets to share

OR

Cheeseboards



Three Course Banquet Menu - \$55pp
(Includes 20min complimentary wine tasting)

Entrée:

Pickled Zucchini – Heirloom Carrots – Roasted Cold Pumpkin

Mains:

Tamarind Prawns – Beef Short Rib – Tarragon Chicken

Dessert:

Lemon Almond Torte – Chocolate Hazelnut Torte – Sticky Date Pudding

Our Banquette Set Menus are highly recommended for functions with 10 or more people.

Please book two weeks prior to your event. At the time of booking, a 50% deposit is required which can be refunded if you cancel 7 days before your booked event.

For more information or to book, please call our restaurant on 59744400 or email cellardoor@dromanaestate.com.au