

Pizza Banquet Menu - \$35pp

Entrée:

Vignerons' Platter – selection of charcuterie and antipasto

Mains:

Shared Pizzas (3 types) + Garden Salad + Shoestring Fries

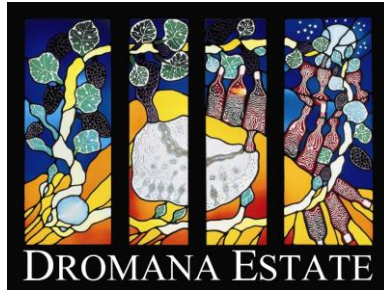
- Pork and blue cheese
- Salami, red pepper Kalamata olives and basil
- Swiss mushroom, goats cheese, rocket and chives

Dessert Extras - \$10pp

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

OR

Cheeseboards



Shared Plates Banquet Menu - \$45pp

Entrée:

Warm olives – Baguette – Charcuterie platter

Mains:

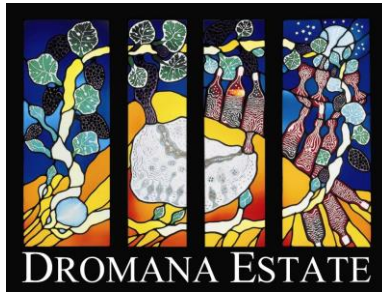
Smoked Paprika & Garlic Prawns – Wagyu Sliders – Beetroot, Goats Curd and
Candied Walnut Salad – Hand Cut Chips w Truffle Aioli

Dessert Extras - \$10pp

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

OR

Cheeseboards



Three Course Banquet Menu - \$55pp

Entrée:

Beetroot & Goats Curd – Pork & Venison Meatballs – Ocean Cured Trout

Mains:

Paprika & Garlic Prawns – Beef Short Rib – Coq Au Vin Chicken

Dessert:

Lemon Almond Torte – Chocolate Lava Cake – Sticky Date Pudding

Our Banquet 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