



Brindabella Hills

CANBERRA DISTRICT WINERY

Christmas Party Packages

Weekdays between 25th September – 20th December

BBQ cocktail (minimum 25 people)

\$60pp | Wine tasting on arrival \$5pp

One chef will be operating a BBQ on the deck during your event preparing:

Rosemary lamb cutlets

Grilled garlic prawn skewers

Peri-peri chicken drummers

Vegetable kebabs

Your grazing table will be filled with:

3 different summer salads

*Antipasto boards: Sliced meats, Olives, Cheeses, Crackers, Pickled and marinated vegetables,
Dips, Dried fruits and nuts*

Seasonal fruit platters

Oysters and fresh prawns

Honey glazed ham

Stuffed turkey, rolls and slaw



Share Platter Lunch (minimum 18 people)

A private seated lunch on the deck or at the cellar door.

\$55pp | Wine tasting on arrival \$5pp

Mains (choose 2)

Oven baked Salmon w/ Israeli cous-cous, asparagus & tarator

Grilled chicken breast w/ Dijon mash, broccolini and red wine jus

Slow cooked pork belly w/ Sicilian caponata, bok choy & porcini snow

Herbed roast beef w/ kipfler potatoes, green beans & beef jus

Sous vide lamb shoulder w/ smoked yoghurt, smashed white beans & honey dutch carrots

Sides (choose 3)

Mixed roast winter vegetables

Fennel, rocket, pickled onion, grape and hazelnut salad

Grilled asparagus, parmesan & dukkha

Braised brussel sprouts, mint, pine nuts, pangrattato, sherry

Faro, lentil and goat's cheese salad with avocado dressing

Homemade romesco and middle eastern cauliflower

Celeriac, kohlrabi, green apple coleslaw

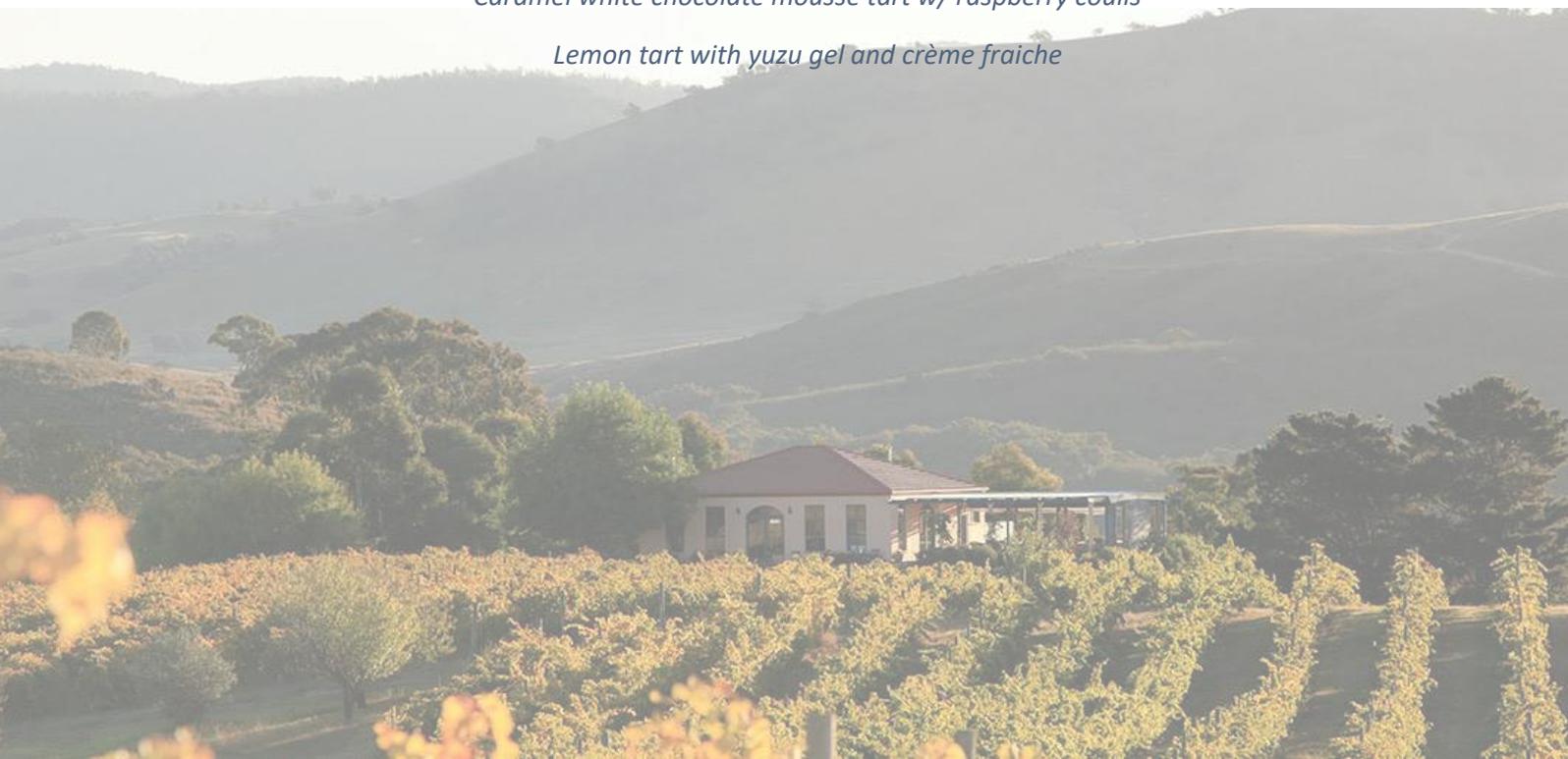
Desserts

Single drop \$10pp | Alternate drop \$12pp

Lavender panna cotta w/ rhubarb & grappa

Caramel white chocolate mousse tart w/ raspberry coulis

Lemon tart with yuzu gel and crème fraiche



Alternate Drop Dinner (minimum 15 people)

A private seated dinner at the cellar door.

Two course \$65pp | Three course \$80pp | Wine tasting on arrival \$5pp

Entrée

Australian bush spiced calamari w/ rocket, pickled onion, fennel, grape and pine nut salad

Tempura eggplant w/ Moroccan chickpeas, smoked cauliflower puree and grilled corn

Pan seared scallops, crispy chorizo, virgin salsa and balsamic glaze

Tea smoked duck breast w/ yuzu, medley of carrot puree, & soy

Main

Oven baked Salmon w/ Israeli cous-cous, asparagus & tarator

Grilled chicken breast w/ polenta, beans and red wine jus

Slow cooked pork belly w/ Sicilian caponata, bok choy & porcini snow

Veal cutlet w/ quinoa, green beans & honey jus

150g Eye fillet w/ Dijon mash, broccolini & eschallot red wine jus

Dessert

Lavender panna cotta w/ rhubarb & grappa

Caramel white chocolate mousse tart w/ raspberry coulis

Lemon tart with yuzu gel and crème fraiche

Coconut sago w/ mango mint salsa

*All prices listed above exclude a venue hire fee of \$500

*Dietary needs will be happily catered for. We do require notice of dietary needs not later than one week prior to the booking date. Dietary alterations will be charged at \$10pp

