



# Brindabella Hills

CANBERRA DISTRICT WINERY

Christmas Party Packages

Weekdays between 25<sup>th</sup> September – 20<sup>th</sup> 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*

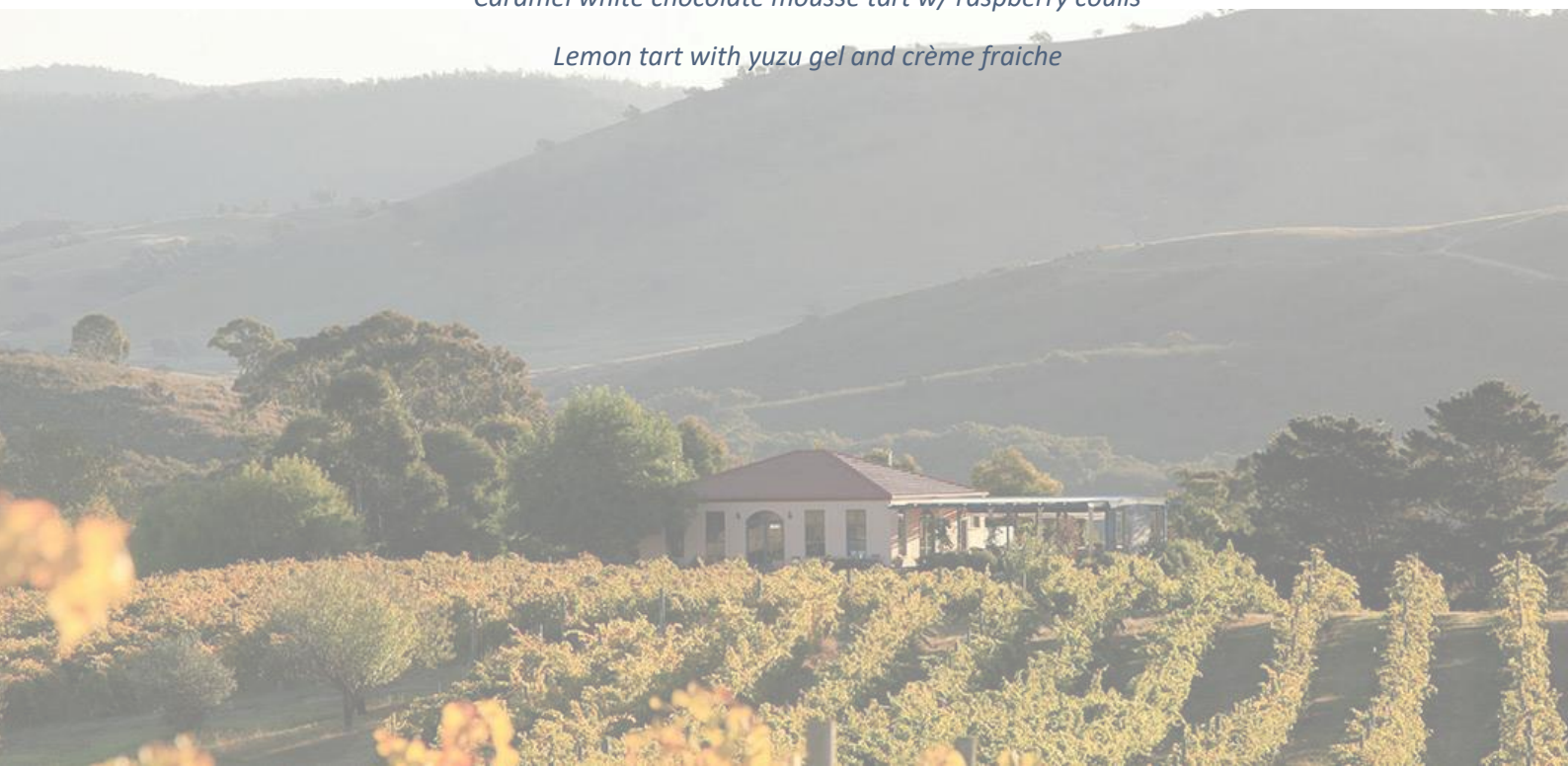
### Desserts

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

