

Barn Feasting Menu

Mains - Choose 2

Roast pork with crispy crackle and red wine apple sauce
Succulent slow roast beef served with red wine jus
Roast lamb seasoned with rosemary and garlic
Roast breast of chicken marinated with fresh garlic and thyme
Middle eastern spiced lamb cutlets served with yoghurt and herb dressing
Orange and whiskey glazed ham off the bone
Dukkha crusted salmon served with lemon butter sauce
Oven baked snapper with lemon, ginger and herb butter
Vegetable and haloumi stacks with basil pesto dressing

Sides - Choose 2

Crispy potatoes with rosemary salt
Roasted chat potatoes tossed in butter and herbs
Seasonal green vegetables, lightly buttered
Roast sweet potato finished with almonds and balsamic
Paprika-rubbed roast pumpkin wedges
Local honeyed glazed carrots
Chive mashed potato
Creamy potato and herb gratin
Mediterranean melody of roasted seasonal vegetables

Salads - Choose 1

Garden - Mixed baby greens tossed with cucumber, cherry tomatoes, sweet red onion and red wine vinaigrette
Roast pumpkin - Baby spinach, roast pumpkin, red onion, semi-dried tomatoes, toasted pine nuts and shaved parmesan, drizzled with balsamic dressing
Greek - Mixed greens, cucumber, red onion, cherry tomatoes, grilled peppers, Kalamata olives and marinated feta tossed in a Greek-style vinaigrette
Roast beetroot - Local beetroot, rocket and walnuts tossed in our house made beetroot vinaigrette and finished with crumbled feta
Potato - steamed chats, boiled egg, rocket, gherkin, capers and red onion tossed in a creamy herb dressing
Pear and blue cheese - Wild rocket, pear and blue cheese salad, finished with candied walnuts
Caprese - Layered tomato, buffalo mozzarella and finished with a balsamic glaze

- Optional extra: Dinner roll with butter \$2.00pp
- This menu is subject to change
- This menu is available in the Barn
- This menu is also available in the restaurant (for 40 guests and under only)

Summergrove
ESTATE