**Drinks Packages**

**The Wine Tasting ($10pp)**

For larger groups of 10 or more we offer a **$10pp tasting** which will get you:

Around 2.5 glasses worth of wine each (for you to drink at your own pace)

A brief 5-10 minute spiel about the wines (longer or shorter if you prefer)

A few bowls of our house made olives

A small fortified cocktail to finish.

**Wine Tasting & Nibbles (Starts at $25pp)**

$10 a head wine tasting (mentioned above)

+

$15 per person worth of:

Baguette, French salted butter or balsamic & EVOO

Marinated mixed olives w’ rosemary and garlic

Twice cooked straight cut chips, rosemary sea salt

Triple cream brie, crostini

Duck parfait, spicy caramelised onion jam, crostini

Broadbean salad, artichoke, pinenuts, currants, saffron dressing

*(Sample menu)*

**Drinks on Consumption**

For large groups and corporate events, we recommend setting up a bar tab with the Cellar Door which can be either served as table service or picked up from the bar.

We will notify you when the bar tab is being reached and you will have the option to increase the tab or allow guests to purchase their own drinks.

**Canapé Package- $60 per person**

A convenient and attractive style of food service, ideal for standing parties and social gatherings. 3 hour service with your choice of Canapé Selection (3 hot, 3 cold)

**Sample Menu**

**Hot:**

Tempura Snapper

Thai chicken cakes

Thai fish cakes

Mini pork chipolatas, wrapped in smokey bacon

Mini brie and roast tomato tart

Duck and Mushroom arancini

Lamb kofta, minted yoghurt

Vegetarian stuffed button mushroom

**Cold:**

Duck parfait, onion jam / crostini

Shredded duck rillettes, orange syrup / crostini

Beef and melted beetroot on toast

Smoked salmon on blini, caper and dill mayo

Chermoula chicken, parmesan aioli, tortilla bits

Marinate button mushrooms, rocket pesto, goats curd

Smoked trout pate, cornichon salsa, buttered baguette

**For kids, we can do a package of chicken and chips with soft drinks and juices @ $15 per kid.**

**Sit Down Rolling Tapas Package**

**$60 -75 per person package**

***Chef’s Selection Rolling Tapas including baguette and olives to start, 2 rounds of 3 plates and delicious cheese to finish.***

Rolling Tapas plates are based on our seasonal menu and varies depending on product availability and season.

**For Instance a “sample menu” may be;**

**1st (cold) round**

Duck parfait, spicy caramelised onion jam, crostini

Selection of breads w’ EVOO, French Butter and Mixed Olives

Broadbean salad, artichoke, pinenuts, currants, saffron dressing

**2nd (hot) Round**

Tempura Shark Bay snapper fillets, curry salt, herbed mayonnaise

Confit pork, mushroom rice salad with soy and mirin dressing

Roast pumpkin salad with rocket, crispy bacon and caper vinaigrette

Straight Cut Chips, Rosemary Sea Salt

**3rd Round, Cheese**

Triple Cream Brie, Drizzled Honey, Crostini

Matured English Cheddar, Dried Figs, Crostini

**An assorted dessert package is available ($15.00 extra per person) or you can feel free to bring your own cake with no extra charge.**

**$70 Wine Pairing Degustation Package**

*This package is for the more discerning wine connoisseur or for those looking to spice up their event with a little learning entertainment.*

The 4 food courses will be paired with 4 matching wines, lending themselves to the varying styles of food and enhancing each other’s hidden flavours.

**The Menu (Sample menu of our “2019 Bubbles Degustation”)**

Dues Brut Welcome Drink

Lamont’s bread and olives

2017 Lamont’s Vintage Sparkling

Crispy roasted cauliflower, chimichurri and pecorino

2015 Lamont’s Vintage Sparkling

Grilled salmon, sumac and lime crust

2017 Lamont’s Sparkling Shiraz

Shaved Gingin eye fillet, miso, wasabi mayo, crunchy shallots

Lamont’s NV Navera Ginger Sour

Lime and ginger meringue tart