



EVENT PACKAGES

(Please note some of the dishes may change due to the seasonality)

The \$10.00 per person Wine Tasting – 10 guests or more.

For larger groups of 10 or more we offer a:

\$10 a head wine 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.



The \$25.00 Wine Tasting & Nibbles Package – 12 guests or more.

Including:

\$10 a head wine tasting (as above)

In addition:

Triple cream brie, Swan Valley honey, crostini

Spicy guacamole, bacon bits, crostini

Twice cooked straight cut chips, rosemary sea salt

Baguette, balsamic & EVOO

Marinated mixed olives w' rosemary and garlic



Canapé Package- \$60 per person – 30 guests or more

A convenient and attractive style of food service, ideal for standing parties and social gatherings.

Food will be brought out at a comfortable but filling rate for 3 hours with your choice of Canapé Selection (3 hot, 3 cold)

Hot :

- Tempura Shark Bay whiting, lemon
- Fried mozzarella sticks, chimichurri
- Buttermilk chicken bites, spicy mayo
- Thai fish cakes, sticky soy
- Mini roasted chorizo, jalapeno mustard, lemon
- Mini brie and roast tomato tart
- Duck and mushroom arancini
- Lamb kofta, tomato jam
- Crispy fried cauliflower, spicy tahini sauce

Cold:

- Duck parfait, caramelised onion jam, crostini
- Shredded duck and peppercorn rillette, sticky balsamic, crostini
- Shaved beef, tomato salsa, crispy tortilla
- Beetroot, goats curd tart, dill
- Smoked salmon blini, avocado, wasabi
- Chicken, crispy pancetta, caper mayo in baguette
- Feta and pine nut pinwheel, rocket pesto
- Roast tomato, olive tapenade, manchego on puff

For kids, a package of chicken/fish and chips, 1 x soft drink and kids ice-cream @ \$20 per child



Sit Down Rolling Tapas Package

\$50 -70 per person package – 12 guests or more.

Rolling tapas style including baguette and olives to start, twice cooked chips and 2 rounds of tasting plates.

Sample menu

1st Round would be a mix of cold dishes:

Duck Parfait, caramelised onion jam, crostini
Baguette, EVOO, French Butter and Mixed Olives
Beetroot tzatziki, soft feta, toasted flatbread

2nd Round, a mix of hot food:

Tempura Shark Bay Whiting, fennel, lemon
Maple roasted chicken, caramelised pumpkin, daikon radish
Baby cos, radish, sweet onion flatbread salad, buttermilk dressing

In addition - cheeses (\$10 extra per person)

Triple Cream Brie, Swan Valley honey, crostini – Aged cheddar, baguette.

In addition - dessert (\$10.00 extra per person)

Caramel, chocolate and macadamia slice, Chocolate and walnut brownie, Navera soaked cranberry slice, Orange and almond cupcake

LAMONT'S
- WINERY -

**Degustation \$110.00 per guest. 20 guests or more.
Want to impress your guests? Foodies delight!**

Includes: 5 food courses will be matched with wine.

On arrival – Lamont's Sparkling Cabernet

Canapes

Lamont's Riesling

Seared local scallops, basil butter, coconut crumb

Lamont's White Monster

Grilled Tandoori flavoured chicken thigh/ smashed potato

Lamont's Pinot Monster

Shaved triple smoked ham, jalapeño mustard sauce, dried kalamata

Lamont's Shiraz

Confit duck leg, rocket and roast pear

Lamont's Navera

house made vanilla ice-cream, shaved lime zest