



## **EVENT PACKAGES 2021**

(Please note all food menus below are samples and may change slightly due to seasonality)

### **The \$10.00 per person Wine Tasting – min 10 people**

For groups of 10 or more we offer a \$10 per head wine tasting which includes:

- 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)
- Lamont's mixed marinated olives w' rosemary and garlic



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

**Includes:**

**\$10 a head wine tasting (as above)**

**Plus:**

Baguette, balsamic & EVOO

Marinated mixed olives w' rosemary and garlic

Triple cream brie, Swan Valley honey, crostini

Maffra cheddar, quince, crostini

Twice cooked straight cut chips, rosemary sea salt



## Canapé package- \$60 per person – Min 30 people

**A convenient and attractive style of food service, ideal for standing parties and social gatherings. Food will be brought out at a relaxed 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
- Crispy fried chicken, sticky soy
- Thai fish cakes, nam jim
- 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 rilette, sticky balsamic, crostini
- Shaved beef, tomato salsa, crispy tortilla
- Beetroot, goat's curd tart, dill
- Smoked salmon blini, avocado, wasabi
- Mini chicken, pancetta, caper mayo sandwiches
- Feta and pine nut pinwheel, rocket pesto
- Roast tomato, olive tapenade, manchego on puff pastry
- **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 \$60 per person – Min 12 people**

**A generous selection of dishes from our menu for the table to share, brought out a few at a time.**

### **Sample menu**

Baguette, EVOO, French Butter

Mixed marinated olives w' rosemary and garlic

Sweet baby peppers, haloumi, kalamatas, balsamic

Crunchy slaw, fried tofu, soy dressing, chilli jam

Tempura Shark Bay prawns, chilli salt sun dried tomato mayo

Twice cooked straight cut chips, rosemary sea salt

Sticky soy fried chicken, cucumber salad, sesame

Baby cos, bocconcini, avocado, pine nuts, vinaigrette

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

Triple Cream Brie, Maffra cheddar. Served with quince, baguette and crostini

### **In addition - dessert (\$10 extra per person)**

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

LAMONT'S  
- WINERY -

**FOR GROUPS OF 15 OR MORE.  
\$75.00 PER PERSON.**

MERRY CHRISTMAS  
MENU

Baguette and house butter / marinated olives  
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Lemon crumbed "Shark Bay" whiting fillets, tartare sauce  
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Roast chicken breast filled with Christmas stuffing, butter  
sauce

Twice cooked chips, rosemary salt  
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Individual pavlova, mixed berries, rich cream