



A Barossa Table

Nibbles

Duck & Orange Pate

Little Chicken Mushroom & bacon pies

Mushroom and Porcini tartlets

Main course – platters or buffet style

Saskia Free Range Chicken with herbs & lemons

Free Range Spiced Berkshire Pork

Heirloom tomato with goats curd and basil (seasonal)

Mixed Mustard lettuce, Mizuna and Rocket

Roasted seasonal vegetables with verjuice and thyme

After lunch

Local cheese with Barossa Bark, Quince paste

Petit fours

Customers provide kitchen facilities, serving platters and utensils (or we can organise on your behalf at an extra charge)

Prices are for food and food preparation and food service only.

Beverage Service Staff can be organised for you through Bespoke Event staff agency

Hire can be organised for you through Barossa Valley Hire

Venue hire not included.