

Group Lunch 2018

Two course, sharing menu for groups of 10 – 30 persons (max)
\$35 per person. Available with a 12-noon arrival only.

Shared Mains

Christie Ploughman's Boards featuring locally sourced & house made products accompanied by freshly baked baguettes (GFO)

Western Plains Pork Belly, twice cooked till crispy, pickled vegetables, Vietnamese dipping sauce

A Beckett's Creek Angus Beef cottage pie with mash (G/F)

Flaked Atlantic Salmon, crispy cos, Istra pancetta, croutons, free range egg, parmesan, house made Caesar dressing (GFO)

Shared Dessert

Triple chocolate brownie, chocolate ganache

Lemon curd mini tartlets (mini lemon polenta for GF)

Crispy meringue, passionfruit cream, berry coulis (GF)

**Includes: Shared two course menu, dressed tables, leaf tea and espresso coffee to finish. Groups will be seated in our covered deck area which is heated in the cooler months.*

A 10% surcharge applies for Public Holidays. This shared menu is the only option for groups over 20 adults and payment is based on the final numbers confirmed 48 hours prior to the luncheon.

Dietary requirements: This menu is designed as a sharing menu showcasing our regional produce. With sufficient notice, we are able to cater to limited dietary requirements for allergies, however this menu is not suited for vegans sorry.

TO BOOK: CALL US ON 5598 3555



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