

CORPORATE SUITES | PBR MENU

Saturday 19th July 2014

ON ARRIVAL

Dipping plate

Dukkah toasted Turkish bread with aged balsamic & extra virgin olive oil

Squealing Pig Sauvignon Blanc

Matilda Bay Beez Neez

MAIN COURSE

Slow roasted lamb shoulder with rosemary & garlic, lemon scented cous cous with fresh herbs, mint yoghurt dressing

Penfolds Koonunga Hill Seventy-Six Shiraz Cabernet Sauvignon Matilda Bay Fat Yak Pale Ale

Grilled chicken breast, roast pumpkin, red pepper & asparagus with a chive & corn nage

Rosemount Estate District Release Chardonnay

Creamy pasta salad with baby corn, peppers & herbs

Mixed garden salad

Fresh bread selection

DESSERT

Baileys of Glenrowan Fortified Founder Series Muscat Baileys of Glenrowan Fortified Founder Series Topaque

Connoisseur gourmet ice creams

Trio of Australian cheeses with dried fruit, nuts, crisp bread & lavosh

Freshly brewed coffee & tea selection with chocolates

\$65.00 per head

