

TAHBILK

EST · 1860

Group Sharing Menu

This menu is for family and friends of 20 people or more. It is designed as a sharing style just as you would have at home! If any members of your party have any dietary requirements please let us know.

Main course \$32.50 per head

Entrée & Main course \$55.00 per head

Three course \$65.00 per head

Main course & dessert \$42.00 per head

Entrée

Please pick any two ~to be shared by the whole group:

Bresaola, salsa verde, parmesan and toasts.

Pork rilette, apple vanilla puree, sweet pickled onion with croutes.

Avenel mushroom, white truffle oil parmesan croquettes with pea shoots and aioli |V|

Spinach & ricotta mini Arancini, aioli and parmesan. |V|

Main

Please choose two ~to be shared by the whole group:

Thyme & garlic roasted whole bannock burn chicken

14hr slow cooked lamb shoulder | on the bone|

16hr slow roast, Berkshire pulled pork shoulder

Wine braised pulled beef cheeks.

/Served with giant couscous, truffle dressed potatoes, capsicum ketchup, dukkha and flat leaf parsley/

Children (please pick one option)

Home-made chicken goujon with Tahbilk lemon and aioli |\$10.50

Home-made beef Bolognese spaghetti and grated parmesan |\$10.50

Dessert:

Please choose two for an alternate drop:

Mixed berry & lemon cheesecake |GF|

Lemon citrus tart |GF|

Toblerone cheesecake |GF|

Warm beetroot chocolate mud cake

Warm apple blueberry crumble

You are more than welcome to bring your own birthday cake; there is a \$2.50 plating fee per person.

Please note; one bill per table

www.tahbilk.com.au | cafemanager@tahbilk.com.au

03 5794 2555 | 254 O'Neils Road, Tabilk 3607

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The Drinks

Please select one of the following options to suit your beverage requirements:

OPTION 1 ~\$20 2 hours drinks package

\$20 PER PERSON

2 hours service of the following beverages please **pick two white and two red wines** which will then be continually served for the duration of your lunch:

Tahbilk Sparkling Chardonnay Pinot Noir
Tahbilk Marsanne (current vintage)
Tahbilk Viognier
Tahbilk Rousanne
Tahbilk Grenache Mourvèdre Rosé
Tahbilk Shiraz
Tahbilk Cabernet Sauvignon

Any Selection of craft beers

Little Bling IPA hop and malt flavours, mid strength Alc/Vol 3.4%

Robust Porter chocolate, roasted and mocha flavours Alc/Vol 5.2%

Beechworth Pale Ale brimming hop aroma and flavour Alc/Vol 4.8%

Colonial Small Ale brewed to deliver gentle, lasting bitterness, and layered a swift kick of citrus-and-pine goodness Alc/Vol 3.5%

Prancing Pony Amber Ale malty with citrus and resinous hop characters Alc/Vol 5.0%

Strong Scrumpy Apple Cider a dry and tart Alc/Vol 7.8%

Daylesford and Hepburn organic soft drinks

Daylesford & Hepburn Sparkling Mineral Water

Daylesford & Hepburn Organic Soft Drinks | 330ml

Lemonade, Lemon lime & bitters, Cola, Blood Orange, Orange & Apple Juice

(Other options can be discussed to match the best wines with the food chosen)

OPTION 2 ~RUN A TAB

You can run a tab for your beverages and pay the total consumed at the end of your function

OPTION 3 ~PAY OWN DRINKS

Each person pays for their own drinks

OPTION 4 ~CUSTOM PRICE NEGOTIATED

A selection of wine from the Tahbilk Cellar can be arranged for you - our staff at our Cellar Door will be happy to assist you to make the perfect wine and food combination

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