

CLYDE PARK
BANNOCKBURN

2020 GRAZING MENUS

STAYING FOR THE DAY

FEED ME

The perfect excuse to get all your friends and host the ultimate lunch time get together and enjoy our best, seasonal, sustainable "farm to table" style of cooking. A super selection for your guests who are sure to be delighted by the array of food.

\$45PP

GRAZING

What a way to spend the day, with family, friends or work mates grazing your way through the afternoon. With this menu we guide you through the day, ensuring a balanced selection of dishes with lots of variety. A substantial meal with a country feel.

\$60PP

THE WHOLE HOG

The Whole Hog meal is truly a great feast and a fantastic opportunity to bring a group of friends and family together to celebrate. Together you will enjoy a sumptuous communal meal in our barrel room and share and delight in the very best local, seasonal and sustainable produce.

\$95PP

SEATING TIMES

12:00pm, 1:30pm, 2:00pm

Don't forget to arrive early for a catch up with friends and a wine tasting.

AND SOME DRINK...

We recommend setting up a bar account so your guests can order from the drinks menu as they go. Alternatively, there are two easy drink options:

OPTION 1

1 x Glass of Clyde Park Vintage Curve, Locale Sauvignon Blanc, Locale Pinot Noir or Furphy Stubby - \$10pp

OPTION 2

DRINK PACKAGES
\$33pp 2 hours
\$41pp 3 hours
\$51pp 4 hours

FEED ME

\$45 PER HEAD

The perfect excuse to get all your friends and host the ultimate lunch time get together and enjoy our best, seasonal, sustainable “farm to table” style of cooking. A super selection for your guests who are sure to be delighted by the array of food.

Enjoy a Loaded Hummus plate with artichokes, confit cherry tomatoes, whole roasted red pepper pieces, cucumber, crumbled feta, fresh herbs topping up with any seasonal goodies that become available. This is served, based on our daily bake, with a selection of breads like our baguette, focaccia or flat breads.

A Mostly Meat board will arrive with a great selection, Salt Kitchen ham, Wagyu Pastrami, a Pate or Terrine depending on what we have on the go, with a great cheddar and some house made pickles.

Small bites to share will follow Cauliflower Bites, Chicken and Leek Truffle pastry & a Salt Kitchen Pork & Fennel Sausage Coil served with mustard & pickles & Garlic Pizza..

Then onto enjoying some Wood-Fired Pizzas. Our pizzas showcase some classic toppings, quality ingredients and innovative combinations to treat your palate. Not limited to and forever changing we will select for you to come to the table with some fabulous Duck Fat Potatoes. Buffalo Bill, Smoked Ham. The Duck, Pumpkin & Caramelised Onion, Middle Eastern Lamb & The Pepperoni.

To complete the feast, our signature Roast Pumpkin Gnocchi with Fried Sage and shaved Parmesan.

If after considering this you feel you need a sweet treat, take a look at the scrumptious desserts to finish your day.



GRAZING

\$60 PER HEAD

What a way to spend the day, with family, friends or work mates grazing your way through the afternoon. With this menu we guide you through the day, ensuring a balanced selection of dishes with lots of variety. A substantial meal with a country feel.

Enjoy a Loaded Hummus plate with artichokes, confit cherry tomatoes, whole roasted red pepper pieces, cucumber, crumbled feta, fresh herbs topping up with any seasonal goodies that become available. This is served, based on our daily bake, with a selection of breads like our baguette, focaccia or flat breads.

A Mostly Meat board will arrive with a great selection, Salt Kitchen ham, Wagyu Pastrami, a Pate or Terrine depending on what we have on the go, with a great cheddar and some house made pickles.

Small bites to share will follow Cauliflower Bites, Chicken and Leek Truffle pastry & a Salt Kitchen Pork & Fennel Sausage Coil served with mustard & pickles & Garlic Pizza.

Then onto enjoying some Wood-Fired Pizzas. Our pizzas showcase some classic toppings, quality ingredients and innovative combinations to treat your palate. Not limited to and forever changing we will select for you to come to the table with some fabulous Duck Fat Potatoes. Buffalo Bill, Smoked Ham. The Duck, Pumpkin & Caramelised Onion, Middle Eastern Lamb & The Pepperoni. Our signature Roast Pumpkin Gnocchi with Fried Sage and shaved Parmesan is terrific with the pizzas.

During this time a Sharing Meat Platter will come to the table to enjoy and share, topping off a perfect meal. We are offering Western Plains Pork Belly with fabulous crackle, Super tender Sher Wagyu Brisket or Baked Atlantic Salmon (one choice per 12 guests).



THE WHOLE HOG

\$95 PER HEAD

The Whole Hog meal is truly a great feast and a fantastic opportunity to bring a group of friends and family together to celebrate. Together you will enjoy a sumptuous communal meal in our barrel room and share and delight in the very best local, seasonal and sustainable produce.

Enjoy a Loaded Hummus plate with artichokes, confit cherry tomatoes, whole roasted red pepper pieces, cucumber, crumbled feta, fresh herbs topping up with any seasonal goodies that become available. This is served, based on our daily bake, with a selection of breads like our baguette, focaccia or flat breads.



A Mostly Meat board will arrive with a great selection, Salt Kitchen ham, Wagyu Pastrami, a Pate or Terrine depending on what we have on the go, with a great cheddar and some house made pickles & Garlic Pizza.

Then onto enjoying some Wood-Fired Pizzas. Our pizzas showcase some classic toppings, quality ingredients and innovative combinations to treat your palate. Not limited to and forever changing we will select for you to come to the table with some fabulous Duck Fat Potatoes. Buffalo Bill, Smoked Ham. The Duck, Pumpkin & Caramelised Onion, Middle Eastern Lamb & The Pepperoni.

Then comes the delicate and delicious Suckling Roast Pig dressed with all the trimmings that you need to enjoy this wonderful delicacy and share amongst your group. A wonderful experience.



LIGHT MENU FOR THOSE ON THE MOVE

A LIGHT MEAL FOR THOSE ON THE GO!

A great selection for those coming through with a group staying for a short time. This menu provides variety and of course includes our legendary wood fired pizzas.

\$35PP



A great selection for those who are on the move and coming through with a group. This menu provides variety and of course includes our legendary wood fired pizzas.

Enjoy a Loaded Hummus plate with artichokes, confit cherry tomatoes, whole roasted red pepper pieces, cucumber, crumbled feta, fresh herbs topping up with any seasonal goodies that become available. This is served, based on our daily bake, with a selection of breads like our baguette, focaccia or flat breads.

Then onto enjoying some Wood-Fired Pizzas. Our pizzas showcase some classic toppings, quality ingredients and innovative combinations to treat your palate. Not limited to and forever changing we will select for you to come to the table with some fabulous salad. Buffalo Bill, Smoked Ham. The Duck, Pumpkin & Caramelised Onion, Middle Eastern Lamb & The Pepperoni.

TO FINISH THE DAY

For those who love to finish the meal with a little extra be it sweet or savoury. Slithers of pure joy to enjoy the balance of the afternoon.

SWEET

Share our sweet favourites presented on wooden boards, the Meringue Roulade which we will fill with seasonal berries and whipped cream evoking great memories of home cooking and a deliciously creamy Semi-Freddo which we will do in flavours to compliment the season and your Roulade.

\$8 PER HEAD

SAVOURY

Or if it is a more savoury finish that appeals, we have cheese boards to share, with a selection of 3 cheeses, locally sourced and house made delicacies and house-made lavosh.

\$7 PER HEAD



CELEBRATION CAKES

Who says you can't have your cake and eat it too!

What better way to mark a special moment in your life than one of our over-the-top and bit outrageous cakes to impress your family & friends. A slither of cake to be plated and decorated as dessert for your group.

Choose from our top five cakes as the dessert for your celebration.

CELEBRATION CAKES MENU

Share our sweet favourites presented on wooden boards, the Meringue Roulade which we will fill with seasonal berries and whipped cream evoking great memories of home cooking and a deliciously creamy Semi-Freddo which we will do in flavours to compliment the season and your Roulade.

STRAWBERRIES & CREAM – light and fluffy sponge cake filled with creamy & sweet berries. A semi naked buttercream finish.

CHOCOLATE ON CHOCOLATE – Our signature chocolate cake filled with chocolate ganache. A chocolate buttercream finish and decorated with more chocolate.

VANILLA DREAM – A delicious vanilla cake with raspberry ganache. A vanilla buttercream semi naked finish decorated with fruits and meringue.

THE HUMMINGBIRD – The fabulous flavours of banana, pineapple and pecan nuts sandwiched with a layer of dulce de leche caramel & cream cheese frosting. Finished with a white wash buttercream and decorated with all things caramel.

\$8 PER HEAD, MINIMUM CHARGE \$100



THE CLYDE PARK PAVLOVA – Impress your family & friends with this show stopping pavlova. Crisp meringue shell with a soft marshmallowy centre covered with lashings of cream and fruits.

\$7 PER HEAD, MINIMUM CHARGE \$80

NEED TO ADD?

CHOCOLATE PLAQUE - \$10

ADD CANDLES - Included but please indicate if required

FURTHER DECORATION - We can offer to decorate the cakes in a whimsical way to add to the feeling of the day – Add \$30

We also pride ourselves in being adaptable – if you have any special dietary requirements, please let us know when booking and we shall make sure you are well looked after.

FOR THE KIDS

\$20 PER HEAD

MAINS (Served when adults have starters)

- Bambino Pizza, Hawaiian or Margarita
- Chicken & chips
- Fish & chips
- Penne Bolognese

DESSERT (Served when adults have mains)

Vanilla bean icecream with chocolate or strawberry sauce



A FEW FRIENDLY T&CS

DEPOSITS

\$250 (non refundable) deposit required securing the booking within 5 days of booking

\$500 (non refundable) deposit for groups of 40 plus to secure booking within 5 days of booking

MINIMUM NUMBERS

Meals are at stated prices per confirmed detailed above. The number of guests you confirm 7 days prior to the booking date will be minimum charge.

CONFIRMATION

Set menu must be confirmed at least 2 weeks prior to the date and any orders for extras

Children's meals must be pre ordered 7 days prior

Dietary issues must be confirmed 7 days prior to the date

PAYMENT

Visa, MasterCard (+1% surcharge) / Diners, AMEX (+1.6% surcharge) / Cash / Strictly no split bills. Prices include GST.

