

the wine collective

restaurant and regional cellar door

Spring-Summer Group Booking Menu

(Minimum of two courses. Menu subject to change)

Entrée and Main \$66
Entrée, Main and Dessert \$82

Customise your menu

Option 1 – Customised menu

1. Select a maximum of three items from each course.
2. Select extras if required.
3. Your menu selection will be served sequentially to your group.

Option 2 – Pre-selected menu for groups of 15 - 20

1. Guests preselect meals from the group menu.
2. Select extras if required.
3. Forward guest names and selections to bookings@winecollectivemacedon.com.au at least ten days prior to your function
4. Meals will be served to your group according to their choices.

Booking Information

The price includes a table layout to suit your group, table for cake or gifts, complimentary bread for the table. Menu choices are due **10 days prior** to your function. Final numbers are due **7 days prior** to your function. We can cater for dietary requirements with prior notice. Please notify us of dietary requirements when finalising your menu choices.

A **\$100 deposit** is required within seven (7) days of booking to hold your booking date. This is a non-refundable deposit in the event of cancellation. Please include your surname and date of booking in your deposit details. **DIRECT DEPOSIT: The Wine Collective BSB: 033-092 Account number: 464750**



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652 Black Forest Drive Macedon 3440

Phone: 03 5426 3030

Email: bookings@winecollectivemacedon.com.au

Website: www.winecollectivemacedon.com.au

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Artisan Bread or Rolls | butter

Entree

Seasonal Bruschetta [V, GFO, VEO]

Seasonal Croquettes [V]

Wagyu Bresaola Cured Meat [9 score] handmade burrata cheese | truffle oil [GF]

Shrimp Cup | lettuce | seasonal vegetables | dressing | shrimp | [VO]

Main

Vegetarian Risotto | seasonal vegetables | gran padano [VEO]

Veal & Caramelised Onion Tortellini w creamy sauce & gran padano

Seasonal Fish Fillet | crushed peas | lemon butter sauce

Chicken Scallopini | creamy mushroom sauce | broccoli puree

Premium Local Steak | truffle mash | red wine jus | **served medium**

Dessert

Cheesecake | coulis

Panna Cotta | berry coulis [GF]

Trio of Artisan Gelato [GF]

Sides \$6 per person per side

(It is suggested that sides are selected for large groups)

Hand cut chips

Roast potatoes

Garden Salad

Roast cauliflower and pumpkin

Shared Antipasto Boards \$15 per person

Kid's meals 14 (Meal, Ice cream and drink 22)

Battered flathead fillets & chips

Homemade chicken & chips

Spaghetti and meat balls