

LONG TABLE LUNCH - \$40 PP **FRIDAYS, SATURDAYS & SUNDAYS**

Lunch the European way!

Gather a group of friends, sit back, relax and graze on scrumptious shared grazing plates whilst overlooking spectacular views - Live music played on Sundays.

COMPLIMENTARY WINE TASTING ON ARRIVAL

THE GRAZING MENU

- *Grissini loaf, EVOO & Fig Balsamic
- *Garlic & Herb Buttered Ciabatta
- *Chicken & Sherry Infused Pate
- *Pork Samosas with Cranberry & Coriander
- *Deep Fried Camembert Cheese
- *Dip of the day
- *House Marinated Warm Mixed Olives
- *Crumbed Risotto Arancinis with Roasted Pork Belly, Chipotle Sauce.
- *King Prawns Sautéed in Garlic & Chili
- *Pan Seared Kangaroo Fillet Strips, (medium rare) Horseradish Cream, Red Wine Jus
- *Caprese Salad of Roma Tomatoes, Mozzarella, Basil, Parsley, Olive Oil
- *Beer Battered Wedges, Aioli

Beverages can be purchased from the bar offering on tap & boutique beers, a wide range of wines, spirits, cocktails and non-alcoholic drinks.

CONDITIONS:

- Long Table Lunch excluded from the use of any discount cards, promotions or 3rd party gift cards
- Minimum 10 guests per booking - bookings greater than 20 guests may be on 2 tables
- 7 days' notice required – bookings subject to availability
- Menu is food only – NO drinks included
- All guests to pay the same \$pp regardless of age or dietary requirements
- Menu subject to change and has minimal flexibility with item changes
- All bookings to be confirmed with a deposit
- Confirmed number of guests and prepayment required 5 days prior to event

FOR FURTHER ENQUIRES OR TO DISCUSS A BOOKING

CALL EITHER ROBYN OR CARA ON **92966090** or email **info@blackswanwines.com.au**