



THE WOOLSHED

@ EMERALD BANK

FUNCTION MENU



7719 GOULBURN VALLEY HIGHWAY, KIALLA 3631, PH 0400 848 627,

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CANAPES

Please choose 3 from the list below

-flash fried salt and pepper calamari strips
w- garlic lemon aioli (gf)

-three cheese arancini balls w- saffron aioli
(veg gf)

-chargrilled lamb koftas, w- coriander &
minted yogurt sauce (gf)

-crispy cajun popcorn chicken strips
w- sour cream dipping sauce (gf)

-goats cheese, sweet potato & caramelised
onion pastry tartlet (v)

-polenta tartlet with shaved prosciutto,
cherry tomato and bocconcini (gf)

-potato rosti with smoked salmon, dill
creme fraiche (gf)

-beef & plum gourmet sausage roll, house
made relish

- mini brioche toasts with shaved rare beef,
red onion relish, shaved crisp lettuce



SHARING FEASTING STARTERS

All items below served to each table as feasting platters for guests to share ...

- Antipasto - salami, prosciutto, cheese, pickled and roast vegetables, olives and marinated mushrooms
- Ciabatta bread rolls
- Flash fried salt and pepper calamari w- garlic aioli & lemon wedges
- Bruschetta w- new season tomatoes, basil, red onion, virgin oil & balsamic glaze (only available in the summer months)



ENTREE

Please choose 2 from the list below to be served as alternate

House made Ricotta Gnocchi
slow cooked roma tomato, red pepper basil sauce, parmesan (veg)

Beef tortellini
exotic mushroom, pancetta, sage cream wine sauce

Caramelised Pork Belly
warm stir fried vegetable & flat noodle salad, sticky honey ginger glaze (gf)

Pistachio crusted Lamb Cutlets
basil polenta, roquette, red onion and shaved parmesan salad, basil oil drizzle

Lemon & fresh herb, crumbed calamari
roquette salad, lemon wedge & garlic aioli drizzle

Mediterranean filo tartlet
with roast, eggplant, zucchini ribbons, charred peppers & shaved pecorino cheese
(veg)



MAIN COURSE

Please choose 2 from the list below to be served as alternate

Grain fed Porterhouse cooked to medium hand cut fat chips, seared greens, beef stock jus (gf)

12 Hour slow cooked Scotch Fillet Potato rosti, seasonal vegetables, green peppercorn jus (gf)

Medallions of Chicken, pan fried in a cream, sautéed mushroom, streaky bacon, wine sauce, served on buttery mash potato with seasonal vegetables

Herb & Parmesan Crumbed Breast of Chicken, rosemary & garlic roasted vegetables, tomato and oregano sauce (gf)

Crispy Skinned Salmon
Pea, lemon & thyme risotto, sautéed baby spinach, hollandaise drizzle (gf)

Rosemary and Garlic Roast Lamb Leg, Duck Fat Roast Potatoes, seasonal vegetables and minted jus (gf)





DESSERT

Please choose 2 from the list below to be served as alternate

Steamed Chocolate Pudding
chocolate fudge sauce, vanilla cream

Apple & Cinnamon Pie
buttery pastry filled with local stewed apples, served
with ice cream

Lemon Passionfruit and White Chocolate Cheesecake
whipped cream, berry salad

Meringue, berry & lemon curd delicious (gf)
(as seen above)

Self serve tea and coffee station

FOR PER PERSON PRICING, PLEASE CONTACT ANGELA
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