



# THE WOOLSHED

@ EMERALD BANK



## FUNCTION MENU SUGGESTIONS

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

Email- [the\\_woolshed@outlook.com](mailto:the_woolshed@outlook.com) Website- [www.thewoolshedatemberaldbank.com.au](http://www.thewoolshedatemberaldbank.com.au)



## 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 bites w- mango sour cream (gf)
- goats cheese, sweet potato & caramelised onion pastry tartlet (v)
- chorizo and prawn skewers (gf)
- potato, cheddar and chive croquette (veg)
- corn & halloumi fritter, guacamole cream (veg)
- beef & fennel gourmet sausage roll, house made relish
- bocconcini, basil, olive, roasted cherry tomato skewer (veg)



## SHARING FEASTING STARTERS

All items below served to each table for guests to share . Choose 3 .....

Antipasto - salami, prosciutto, cheese, roast peppers, charred eggplant, olives, sun dried tomatoes, marinated mushrooms, pickled vegetables

Greek Platter- Dips, Black olives, pickled vegetables , feta, toasted turkish bread

Seafood- flash fried calamari & prawn tails w- garlic aioli & lemon wedges

Bruschetta w- seasonal tomatoes, basil, red onion, virgin oil & balsamic glaze



## ENTREE

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

House made Ricotta Gnocchi  
sage, burnt butter, roast pumpkin cream wine sauce (veg)

Chicken, Spinach Cannelloni  
with napoli tomato sauce, basil oil drizzle, shaved parmesan (veg)

Caramelised Pork Belly  
green apple asian slaw, sticky ginger orange glaze, toasted walnuts (gf)

Chicken, Mushroom & Pancetta Risotto  
w- shaved pecorino (gf)

Lamb Cutlets  
mediterranean vegetable salad, crumbled feta pistachio gremolata, smoky paprika oil

Five Spice Flash Fried Squid  
black garlic aioli, roquette salad, lemon wedge (gf)



## MAIN COURSE

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

Grain fed Porterhouse  
hand cut fat chips, seared greens,  
mushroom and thyme butter, jus (gf)

Mustard and Pepper crusted 12 Hour slow  
cooked Scotch Fillet  
parmesan mash, glazed carrots, shiraz  
wine jus (gf)

Prosciutto Wrapped Chicken Breast  
saffron risotto, pan seared greens, sage  
wine cream sauce (gf)

Moroccan Crispy Skinned Chicken Breast  
sweet potato puree, sesame fried greens,  
harissa and cumin jus (gf)

Three Point Rack of Lamb  
buttery polenta, charred cherry tomatoes,  
sautéed beans, basil pesto drizzle (gf)

Black Sesame Crusted Salmon  
kaffir lime infused rice, sautéed greens,  
wasabi hollandaise drizzle (gf)





## DESSERT

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

Steamed Chocolate Pudding  
salted caramel, vanilla cream, pecan praline dust

Red Apple Frangipane Tart  
warmed w- creme anglaise, ice cream

Lemon Lime Curt Tart  
whipped cream, berry salad

Choc Cherry Pavlova Nest  
cream, drunken cherries, chocolate drizzle (gf)

Vanilla Pannacotta  
poached fruits of the season, citrus star anise glaze  
almond biscotti

Self serve tea and coffee station



# THE WOOLSHED

@ EMERALD BANK

## PRICE LIST

3 COURSE - CANAPÉS, MAIN & DESSERT \$65pp

3 COURSE - CANAPÉS, MAIN & your birthday cake served with cream and berries for dessert \$60pp

3 COURSE - SHARING FEASTING STARTER PLATTERS, MAIN, DESSERT \$70.00pp

3 COURSE - SHARING FEASTING STARTER PLATTERS, MAIN, your cake served with cream and berries for dessert \$65pp

4 COURSE - CANAPÉS, SHARING FEASTING STARTER PLATTERS, MAIN, DESSERT \$80.00pp

4 COURSE - CANAPÉS, SHARING FEASTING STARTER PLATTERS, MAIN with your cake served as dessert with cream and berries \$ 75pp