



PRESTON PEAK WINERY  



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FUNCTION CENTRE

SPECIAL EVENTS &  
CORPORATE MENU



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# MORNING TEA / LIGHT LUNCH

(all packages include a tea & coffee stand)

## high tea

\$55pp

- Fresh lemonade scones, whipped vanilla Chantilly and house made strawberry and prosecco jam
- Selection of ribbon sandwiches
- Flavored macaroons
- Baked ham and cheese croissants
- Fresh fruit juice bar
- House made granola pots with a selection of yogurts
- Freshly cut fruits skewers drizzled with berry compote
- Mini bacon and cheese croissants
- House baked quiches (*plenty selections available*)
- Chai French toast, cinnamon sugar

## tapas & small bites (*selection of 5 items*)

\$60pp

- mini salad and ham wraps, honey mustard dressing
- heritage tomato and basil bruschetta, shaved parmesan and balsamic drizzle
- smoke salmon and cucumber rolls
- mini karaage chicken burgers, siracha mayo and asian style slaw
- baked brisket and camembert puffs
- tuna and cucumber spoons, yuzu dressing and sesame
- Vietnamese summer rolls (*prawn and avo, lemongrass chicken, crispy pork and cucumber*)
- Tempura barramundi fresh tar tar sauce

## grazing style charcuterie board \$45pp

A selection of the finest cured meats, ham and sausages, 4 different types of international and locally sourced cheese, Fresh fruits, grapes, crackers, roasted spiced nuts and marinated olives





## hot & cold buffet *(choice of four selections)*

\$70pp

- Open stacked gourmet sandwiches
- Pulled brisket burgers with a creamy slaw on house baked brioche buns
- Selection of Vietnamese summer rolls
- Mini salad bowls, fresh edamame, avocado, salmon crispy shallot with yuzu and honey dressing
- Aromatic lemongrass and ginger chicken curry, steamed coconut rice
- Braised Preston peak red wine beef stew, creamed mash potato and buttered greens
- Char grilled chicken thigh honey soy dressing, steamed Asian greens, sesame dressing
- Warmed baked Mediterranean vegetable quiches fresh basil pesto

## bbq banquet *(choice of three bbq meats and three salads)*

\$80pp

### bbq meats

- 5 spice BBQ plum marinated whole duck
- marinated lamb kebabs, house made pitta bread minted tzatziki
- marinated chicken satay skewers, mix sesame
- chorizo and giant prawn skewers, garlic butter dressing and a creamy aioli dipping sauce
- selection of gourmet sausages
- angus mb3 rib filet steaks, garlic butter
- garlic and parsley marinated bugs

### salads

- Crispy baby gem leaves, mango, avocado, baby prawns and fresh torn basil and a lemon vinaigrette
- Classic greek salad, heirloom tomato, fresh greek basil and feta cheese
- Mediterranean pasta salad dressed in fresh basil pesto
- New potato salad, spring onion lemon and thyme
- Honey roasted pumpkin, fresh baby spinach leaves, marinated persian feta cheese
- Fresh garden leaf salad, heritage tomato, cucumber and baby radish dressed in a french style lemon vinaigrette
- Classic caesar salad, poached egg, crispy pancetta, shaved parmesan and a creamy caesar dressing
- Charred asparagus, pancetta and rocket salad with a balsamic reduction



# FORMAL SIT DOWN MEALS

\$80pp (2 course)

\$90pp (3 course)

## entrée

- Queensland blue pumpkin and sage risotto, parmesan crisp, micro herb
- Grilled king prawn, watercress emulsion, crispy aromatics
- Balmoral avocado cannelloni, stuffed with blue swimmer crab meat and a citrus gel
- Heritage tomato and caramelized onion tart, dressed rocket leaves and balsamic reduction
- Pressed chicken and pistachio terrine, apricot and cranberry chutney, served with buttery brioche
- Mortan bay bug ravioli, kafier lime leaf butter sauce, fresh chopped chive
- Creamy Mediterranean vegetable risotto, pea foam, crispy parmesan

## mains

- Charred baker's creek pork cutlet, Asian cut slaw, miso mayo and baby potato
- Seared ora king salmon, crushed minted peas, confit heritage tomato and romesco sauce
- The Batchelor 200g sirloin, creamed pomme pure, crispy onion rings, charred broccolini and Preston Peak Shiraz red wine jus
- Kiev breast of chicken, honey roasted carrot pure, truffled pomme pure, Preston Peaks' truffle red wine jus
- Crispy skin pork belly, roasted root vegetables, celeriac pure served with apple jus
- Chicken Maryland BBQ style, warmed potato salad, grilled zucchini and a BBQ jus
- Crispy skin barramundi, sautéed Bok choy, crispy shallot, lemongrass and coconut sauce
- Curry roasted cauliflower, golden raisin and pinenut burnt butter dressing

## desserts

- Cookies and cream panna cota
- Rich chocolate mouse cup, fresh berry salad, berry compote
- Classic baileys crème brûlée, fresh baked pistachio biscotti
- Strawberry cheesecake, macerated strawberries, cookie crumble
- Deconstructed lemon meringue
- Decadent chocolate black forest gateaux

### CHOCOLATE EXTRAVAGANZA FOUNTAIN

Optional Extra \$20pp  
(Available for all packages)

With Marshmallows, Strawberries,  
Biscotti & Fresh Fruits



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In-house microphones & overhead projector displays available upon request

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Break out areas available for small group training

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Kids menu available upon request \$20 p child

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Your choice of a bar tab or a drinks package (soft drinks, beer, wine & spirits available))

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\$1,500.00 Booking/Venue hire fee for events (minimum 50 guests)

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