



**REGIONAL AND SEASONAL ‘TASTES’ OF MUDGEES**

**HEAT AND SERVE MENU 1 - \$55pp (inc GST) SPRING/SUMMER**

Mudgee Sourdough Bread + Crave Olive Oil + Mudgee Hazelnut Dukkah

Slow-cooked Lamb Shoulder finished with Milk and Wild Fennel (GF)

Israeli Cous Cous + Murrungundy Pistachio + Eggplant

High Valley Feta + Salad Greens + Pomegranate Vinaigrette (GF)

Spencer Cocoa Chocolate Brownie Petit Fours

**HEAT AND SERVE MENU 2 - \$55pp (inc GST) AUTUMN/WINTER**

Mudgee Sourdough Bread + Crave Olive Oil

Beef Cheek Molé (with Spencer Cocoa) (can be made gluten free)

Potato and Parsnip Mash (GF)

Seasonal Spinach/Chard Salad + Mudgee Hazelnuts + Crisp Stein Farm Prosciutto (GF)

Orange Syrup Cake with Cream (GF)

Includes drop off before 6pm and instructions on heating. Can be left in the fridge at the guesthouse. Minimum spend \$300 (on above meals). An additional drop-off fee of \$10 applies if venue is past Honey Haven or Huntington Estate.

Additions to the above:

<b>MUDGEES SOURDOUGH BREADS</b>	(Stoneground, single origin, slow ferment)		
Stoneground White	\$7	Fruit and Walnut	\$9
Wholemeal Purple Wheat/10% Rye	\$10	Baguettes	\$5
3 Seed	\$8	Sourdough Pizza Bases	\$5

**GRAZING PLATTER**

A mix of Local cheeses, olives, nut pesto or dukkah, fruit/fruit paste, Stein charcuterie and Mudgee Sourdough bread. Best available at the time.

Minimum spend \$100 (for 6 people) and \$15 per person thereafter

**Terms & Conditions**

*We require at least two weeks notice when booking any of the above to ensure we have a booking space available. Special Dietary requirements are to be given on booking.*

*All bookings require full payment up front to secure your booking.*

*Cancellations are possible up to 2 weeks prior to the booking with full refund.*

*Cancellations within 14 days of the booking will only receive 50% refund.*