



GLEN EWIN ESTATE

Est. 1843

Group Set Menu

10-40 Guests (Min. 10 adults)

\$79.00 P.P

Estate fig sourdough, olive oil & dukkha

SHARED ENTREE

Antipasto platter, 2 types of local cured meat, marinated and pickled vegetables, fig chutney (GF/DF/NF)

SET MAIN COURSE

Marinated roast chicken Kiev, braised carrot & currants, jus (GF/DF/NF)

VEGETARIAN / VEGAN

Penne pasta, homemade tomato sugo, garlic & parmesan crumb (VEG/NF)

SHARED SIDE

Glen Ewin House salad, tomatoes, capsicum, cucumber, lemon olives, onion (GF/VGN/NF)

DESSERT

Dark chocolate mousse, balsamic fig, coconut (GF/NF)

Upgrade to our Gatehouse drinks package starting from \$29p.p for two hours

Group High Tea

10-40 Guests (Min. 10 adults)

\$59.00 P.P

Glass of Gatehouse sparkling wine on arrival

Chicken & herb sausage roll (nf)

Cucumber & hummus finger sandwich (df/nf)

Pork slider, brioche bun, pickled cucumber (nf)

Homemade scone (nf)

Served with vanilla cream & fig jam

Homemade macaron (gf)

Chocolate & raspberry slice (gf/nf)

Lemon meringue tart (nf)

Filter tea/coffee

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Nibbles Package

10-40 Guests (Min. 10 adults)

\$39.00 P.P

Glass of Gatehouse sparkling wine on arrival

Chefs selections of dip & pita bread (veg,nf) Antipasto platters including cured meats, mixed marinated vegetables, olives (gf,df,nf)

Pork Sliders (1 per person)

Fries with aioli (veg,gf,df,nf)

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