

Social
SESSIONS

FEATURING
**PETE
MURRAY**
solo and acoustic



Menu

On arrival

Miniature Individual Rustic Artisan Bread Boards:
butter pots, olive oil and dukkah. Dietary: gluten free
bread on request.

Entrée

Heirloom beetroot tart, sweet and sour onion, goats
curd, ironbark honey, macadamia (V,N).
Harissa spiced sea scallops, citrus salad / seaweed;
avocado, chimichurri / salsa verde.

Main course

Graziers Grass fed eye fillet, skordalia, wilted greens,
red wine jus
Roast snapper, crispy king prawn, pearl barley and
basil salad with tamarind dressing.

Dessert

Espresso martini panna cotta, chocolate macaron,
tiramisu ice-cream
Magic Chocolate Sphere with Brownies and Cookie
Crumbs w: salted caramel sauce.

Cheese / per table

Australian farmhouse Brie, Blue and Cheddar cheeses,
dried fruits, nuts, crackers, breads
Sliced tropical and seasonal fruit platter (VG)

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Arrival Drink Selection

- Aperol Spritz
- Freixenet Prosecco
- Beer from available selection

Beer - Schooners

XXXX Gold
GN Original
150 Lashes
Stone and Wood

Wines:

Shiraz - Pepperjack
Pinot Noir- Penfolds Max
Sauv Blanc - Isabel Estate Marlborough
Chardonnay - Penfolds Max
Rose - Squealing Pig Rose

Sparkling:

Prosecco - Freixenet

Soft Drinks Still and sparkling water and Tea and Coffee available all night

Penfolds

MAX'S