

# the wine collective

## restaurant and regional cellar door



### Group Booking Menu

(Minimum of two courses. Menu subject to change)

**Entrée and Main \$65**

**Entrée, Main and Dessert \$80**

### Customise your menu

#### Option 1 – Customised menu

1. Select a maximum of three items from each course.
2. Select extras if required.
3. Your menu selection will be served sequentially to your group.

#### Option 2 – Pre-selected menu for groups of 15 - 20

1. Guests preselect meals from the group menu.
2. Select extras if required.
3. Forward guest names and selections to [bookings@winecollectivemacedon.com.au](mailto:bookings@winecollectivemacedon.com.au) at least ten days prior to your function
4. Meals will be served to your group according to their choices.

### Booking Information

Price includes: table layout to suit your group, table for cake or gifts, cakeage, complimentary bread for the table.

A \$100 deposit is required within seven (7) days of booking to hold your booking date. This is a non-refundable deposit in the event of cancellation.

We cater for dietary requirements with prior notice. Please notify us of dietary requirements when finalising your menu choices.

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Artisan Bread or Rolls | butter (complimentary)

### Entree

Cauliflower Fried Rice | carrot | broccolini | cauliflower [V, GF, VE]

Croquettes | trio of cheese | potatoes | smoked aioli [V]

Beef Carpaccio | Inglewood prime angus beef | accompaniments [GF]

Warm Mt Zero Olives | Mt Zero smoked olive oil | Australia feta | artisan bread [V, GFO]

### Main

Premium Local Steak | truffle mash | red wine jus | **served medium**

Seasonal Fish Fillet | hand cut chips | lemon butter sauce

Australian Crumbed Chicken Breast | sundried tomato & three cheese filling | broccoli puree | Macedon Ranges Chardonnay sauce

Vegetarian Risotto | seasonal vegetables | gran padano [VEO]

### Dessert

Trio of Artisan Gelato [GF]

Chocolate Tart | vanilla ice cream

Raspberry Panna Cotta | forest berry coulis [GF]

Affogato | espresso | Frangelico | vanilla bean ice cream [GF]

### Extras

(with large groups it is suggested that extra sides are selected for the table)

**Shared Antipasto Boards** \$26 to serve two

**Sides** \$12 per serve

Roast seasonal vegetables

Hand cut chips

Garden Salad

The Wine Collective

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Dietary requirements catered for with prior notice. Additional items can be added at an extra cost.