



Two or three course choice menu

Entree

Black Rock smoked salmon with diced watermelon, pink lady apple, capers, mustard cress and tangerine scented oil

Puff pastry tart of roasted shallots and baby beetroots cooked in vincotto with crumbled merideth goats feta

Proscuitto with Nirvana farm free range poached egg, wild rocket, shaved parmesan and a truffle, honey dressing

Main

Roast pumpkin risotto with tallegio and toasted pine nuts

Pan seared fillet of Snapper with celeriac royal, peas 'francaise', fennel and asparagus

60 day grain fed Hopkins River beef fillet with proscuitto and sage gratin, glazed red wine shallots, red wine jus and a parsley, radish salad

Sides

Sautéed zucchini with cherry tomato's and confit onion

Pommes gratin

Mixed leaf salad with balsamic dressing

Dessert

Pineapple and vanilla tart tartin with ginger ice cream

Banana bruleé with a malt milkshake drink and chocolate almond meringues

Baked apple sponge pudding with cinnamon ice cream and vanilla tuille



Two or three course choice menu

For groups between 10 to 30 guests

Morning Star Estates food and beverage team will take your special event to the next level and we can do all of the organising.

This menu is designed for groups between 10 to 30 guests. The table is set with a menu under the napkin and orders are taken, similar to service for a restaurant table.

All of the dishes are from our ala carte menu and feature a vegetarian, fish and meat option with accompaniments and side dishes.

Option 1 - \$55 per person

Two course meal, served with salad, bread and olive oil

Option 2 - \$70 per person

On arrival Canapes served with a glass of Paul Louis N/V sparkling wine or local beer followed by a two course meal served with bread, olive oil, side dishes.

Option 3 - \$65 per person

Three course meal, served with salad, bread and olive oil

Option 4 - \$80 per person

On arrival Canapes served with a glass of Paul Louis N/V sparkling wine or local beer followed by a three course meal served with bread, olive oil, side dishes.



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Up grades

Drinks On arrival – Add \$5 per person and receive the first drink of your group off your bill. The staff will have trays of mixed beverages; SA Sparkling wine, Boags beer, Marlborough sauvignon blanc, SA shiraz cabernet, soda, coke, lift, orange juice on arrival for your guests to enjoy. *Not available with beverage packages or options 2 or 4 choice menu.

Music for your event – For an extra charge we can arrange party music, pick form; Duke box, DJ or a live band from 1 piece through to 5 piece orchestra, jazz or rock.

Cakes – We can arrange nearly any type of cake decorated to your desire.

Classic car pick up service – Really make the event special with a classic 1935 Studebaker delivery to or from the estate for the guest of honour. One way \$50, subject to distance

Flowers and room decorations – From flowers to jumping castles we can set up your area using our professional party supply companies.

Let Morning Star Estates food and beverage team take care of your special event.

-The menu's are subject to change and are a guide only.

-Cakes can be arranged please speak to our staff prior to bringing in a cake as some fee's may apply.

-A \$10 dollar per person non refundable deposit is needed to secure your reservation (the deposit can be transferred into a voucher to use at the estate which is valid for a 12 month period.)

- All bills are to be finalised on the day of the event unless organised prior.

- A room hire fee may apply to exclusive use parties please ask for further information.