

# Celebrate @Veraison

The perfect venue for your next celebration, special occasion, wedding reception or corporate event.

Outstanding food and wine, coupled with seamless service, in a sophisticated, yet relaxed environment. That's our commitment to you. We're not a function centre, we're a boutique restaurant. The same level of service and quality in our restaurant is afforded to our function guests. We do not charge for venue hire, and our prices are extremely competitive.

Let us make your next occasion a celebration to remember.

## The Venue

Enjoy drinks and canapés in the courtyard, before moving to the gallery room for dinner. Private rooms available. Contact Karen or Andrew on 4685909 to arrange a time to view the venue & discuss your function.



## The Food

From informal tapas or canapés, to formal dining, we design a menu with you, based on our seasonal menu and event formats. We use the best seasonal produce that our region has to offer and are proud to offer you a meal to remember. As well as quality, we believe in value for money and we think you will be pleasantly surprised at our prices.



## The Wine

With over 3,000 bottles in our cellar, there's plenty of choice. Not only do we have an enviable selection of aged premium wines, our sommelier has sourced wines from the best regions in the country. You can be assured of the quality of our wines, whatever your budget.



# Function Styles

The following function styles are examples of what we can do. We are flexible and can work with you to create an event that matches your occasion, and your budget.

## Canapes

---

Enjoy pre-dinner canapés, or a full canapé event.

We also have an informal stand up dinner option, great for networking and corporate events, or celebrations with a relaxed atmosphere.

## The Restaurant experience

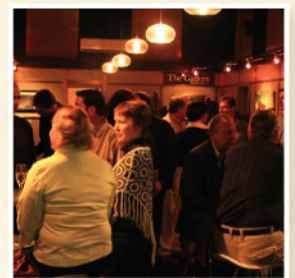
---

For that special occasion where a touch of formality is required. Choose two to three courses from our seasonal restaurant menu. Bread is included.

## Degustation

---

The ultimate dining experience. Meander through exquisitely crafted dishes, paired perfectly with your choice of wines. Enjoy our seasonal degustation, or work with our chef to design your own menu. Complimentary tasters and palate cleansers are included.



## CANAPES

### HOT

Hervey Bay Scallops on the Half Shell, with Bacon, Raisin & Caper Dressing  
Mooloolaba Prawn Skewer with Avocado Aioli  
Mushroom & Taleggio Cheese Crostini  
Lamb Kofta Meatballs with Smoked Tomato Relish  
Garden Pea & Fetta Soup Shooter

### COLD

House Cured Tasmanian Salmon with Beetroot Jam & Crème Fraiche on Sour Dough Rye  
Goats Curd & Smoked Mushroom Salad Spoon  
Ham Hock Terrine with Onion Jam & Dijon Mustard on Toast  
Chicken Pate, Pistachio & Cornichons on Toast  
Tomato Bruschetta

\$3.50 each

We recommend 4 canapés per person as an entrée, or 10 canapés per person for a full dinner.

## SHARE PLATTERS

Antipasto - olives, feta, bruschetta mix, dips, grissini sticks, crackers & toasted bread  
\$12.50 per person

Breads - fresh baked rolls with herbed butter, garlic bread, crackers & dips  
\$8 per person

Cold Meats - a selection of delicious cured meats, with crusty bread & condiments  
\$12.50 per Person

### Hot Selection

Crispy Fried Chicken, Lamb Kofta Meatballs, House Made Sausage Rolls & Mini Quiches  
\$15 per person

### Sandwiches

A selection of wraps and sandwiches  
\$12.50 per person

### Fresh Fruit

\$5.50 per person

### Dessert Platter

Selection of petit 4's, slices and cakes  
\$6.50 per person

## SELF SERVE DISHES

These are more substantial dishes which can be served as part of a standup or casual function

### Hot

Confit Duck, Walnut & Kipfler Salad  
Smoked Mushroom Risotto  
Roasted Chicken Breast with Roasted Root Vegetables & Aioli  
Lamb Meatballs in a Rich Tomato Sauce with CousCous  
Seafood Pasta  
Braised Beef Ragu with Kipflers

### Cold

Broccolini, Rocket & Green Bean Salad  
Roasted Beetroot, Feta & Pinenuts with Serrano Ham  
Fresh Garden Salad  
Greek Salad  
Caesar Salad

*Choose 2 hot and 2 cold dishes- \$25 per person as a main meal*

## RESTAURANT MENU

Our restaurant menu is seasonally based and changes regularly. Please find current menu following. Due to regular changes to our menu, we ask that menus are finalized a maximum of 2 weeks prior to the event.

A three choice alternate drop is available

### Prices

2 courses - \$48 per person  
3 courses - \$58 per person

## DEGUSTATION

Our degustation is drawn from our seasonal menu. An example menu is attached. Current menus can be viewed on our website ([www.veraison.com.au](http://www.veraison.com.au))

### Prices

Five course menu \$75 per person  
Matching wine packages start from \$39 per person (a glass of wine with each course)

## SUMMER DINNER MENU

### ENTREE

Roasted Beetroot Salad, Fetta, Apple Balsamic & Dukkah

Confit Duck & Kipfler Salad with Walnuts & Braised Figs

Smoked Mushroom Risotto, with Goats Curd, Pine Nuts & Rocket

Sweet Corn Soup, Mooloolaba Prawns, Pomegranate Syrup & Paprika Oil

Hervey Bay Scallops, Jamon & Cauliflower Croquette, Caramelised Apple, Raisin & Caper Dressing

Banyard Farm Quail, with Dried Olives & Mustard Braised Pear

### MAIN

Organic Roasted Chicken Breast with Kipflers, Pancetta & Smoked Mushrooms

Tasmanian Ocean Trout with Watercress Cream, Lemon Risotto & Preserved Lemon

Gooralie Farm Free Range Pork with Roasted Root Vegetables, Stanthorpe Peaches & Baby Spinach

New England Lamb Rack, Braised Shoulder & Pearl Barley Pilaf, Honey Glazed Carrots

Grass Fed Beef Tenderloin, Roasted Beets, Potato Gratin, Caramelised Garlic & Jus

### DESSERT

Pear & Almond Tartlet with Pear Syrup

Vanilla Bean Crème Brulee with Banana in Rum Caramel

Dark Belgian Chocolate Tart, Salted Caramel & Chocolate Olive Oil

Raspberry & Brownie Cheesecake with Berry Coulis

*Choose 3 dishes from each course for an alternate drop*

*For Canape entrée, choose 4 canape options from our Canapes Menu*

**2 COURSES - \$48**

**3 COURSES - \$58**

## DEGUSTATION MENU

Our Degustation Menu changes regularly, and the following is an example. Please check our website for the latest menu. We can work with you to tailor a menu just for you.

### *FRESH PEA SOUP*

Hervey Bay Scallops, Braised Apple, Serrano Jamon & Paprika Oil

*Hardy's Alume Sparkling Sauvignon Blanc, Southern Fleurieu, SA*

### *BANYARD QUAIL*

Butterflied and Pan Fried, with Mustard Braised Pears

*Neil Pike 2010 Riesling, Clare Valley, SA*

### *DARLING DOWNS SIRLOIN STEAK*

Roasted Beetroot & Kiplers, Caramelised Garlic

*Marlargo 2006 Fingers Crossed Shiraz, Petit Verdot, McLaren Vale, SA*

### *70% COCOA BELGIAN CHOCOLATE TART*

With House Made Caramel

*Bleasdale NV Sparkling Shiraz, Langhorne Creek, SA*

### *CHEESE BOARD*

A selection of local and international cheeses

*Tea, coffee or hot chocolate*

Available per table

**5 Courses - \$69 per person**

**To Add Sommelier's Selected Wines - \$39 per person**