

Leura Park

ESTATE

Life is short. Celebrate well!

GRAZING MENU

\$30 per person

Our Grazing Menu is an ideal option for groups.
All homemade, all delicious!

Our Grazing Platter inclusions change regularly, and may include some of the following. Platters are served with big bowls of fresh, crusty bread.

- *Spicy Flying Brick Cider & chilli marinated chicken mini drums & wingettes*
- *Tempura prawns, sweet & spicy Asian drizzle*
- *Assorted Asian dim sum & sweet chilli sauce*
- *Vegetarian frittata*
- *Portarlington house smoked meats with condiments*
- *Assorted cheeses*
- *Goujons of local fish, wasabi aioli*
- *Marinated local olives*
- *Assorted housemade dips*
- *Asparagus & sundried tomato quiche*

Followed by

- *A progression of shared, gourmet stone based pizzas*
- *Bowls of Salt & Pepper Calamari with sweet chilli aioli*
- *Bowls of Chunky Chips*

Please Note:

- This menu must be prebooked & will not be available to order on the day.
- The Grazing Menu can only be booked for your entire group (sorry, we cannot split between the Grazing Menu & The Cellar Door Menu).
- The number of Grazing Menus booked is what will be prepared. Alterations to numbers will be accepted up to the day prior.
- Children 16 & under are charged at \$15.
- Children 9 & under – at your discretion (*you are welcome to order additional items off The Cellar Door Menu for children 9 & under; eg. bowl of chips / pizza*)

There is a 20% surcharge on Public Holidays

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