



OLLEYVILLE

AT SHAW VINEYARD ESTATE



CHRISTMAS MENU - MINIMUM 10 PEOPLE

3 COURSE SHARED FEAST- \$85 per person

SHARED ENTREE

Ham hock terrine - pickled radish - soft leaves GF|DF
Charred corn & manchego croquette - prawn head aioli V
Tassie salmon & prawn crudo - horseradish cream - finger lime GF

SHARED MAIN

Porchetta - native pepper berry - covolo nero - parsnip - jus
Roast chicken - romesco - soft leaves - charred lemon GF
VEGETARIAN OPTION
Buttered kohlrabi - broad beans - peas - creme fraiche GF|V

ON THE SIDE

Brussel sprouts - beurre noisette - toasted hazelnuts GF|V
Crispy chat potatoes GF|DF|V
Mixed leaves - blistered tomatoes - palm sugar vinaigrette GF|DF|V

CHOICE DESSERT

Rhubarb semifreddo - brandy snap - macerated raspberries GF|V
Chocolate - honeycomb - mascarpone - white chocolate GF|V
Coconut pannacotta - passionfruit - meringue - lemon myrtle GF|DF|V

BEVERAGE PACKAGES AVAILABLE

To book in your Christmas party, email us at olleyville@createcatering.com.au

public holidays attract a 15% surcharge
on all food and beverage items.

GF - Gluten Free | V - Vegetarian | DF - Dairy Free