



CONTENTIOUS CHARACTER EVENT SHARING MENU

For groups over 12 people

Tasting Bar for Events

Groups of six or more, a non-refundable service fee of **\$10pp** applies irrespective of the number of wines tasted.

Add platter: \$14

With meats: add \$8

Shared Chef's Selection

2-courses: \$55pp

Entrees, Mains, and 1 side

Or Mains, 1 Side, and Dessert

3-courses: \$65pp

as above, and including Dessert

The Full Monty – A unique tasting journey and story across our range of up to ten wines.

The tasting bar adds an informative and fun experience to your event. Journey across our Founders Museum old world aged vintages and Contentious Character's new world style recent vintages that your guests can take home at cellar door prices. Guests may also select the wine of their choice for dining by glass or bottle after their tasting! Please advise us of the number of guests wishing to attend the Tasting Bar.

Cellar tours must be booked in advance and are subject to availability.

- Artisanal cheese selection
- Balzanelli salami and prosciutto

Entrees – choose 2

- Seasonal arancini – ask for details
- Cauliflower fritti, tahini, local honey, sesame (v,df)
- Crispy squid, Tasmanian Mountain Pepper (df)
- House-stuffed vine leaves, local lemon, yoghurt (v)
- Duck liver pâté, seasonal pickles, toast (*)

Main Attractions – choose 3

- Slow-cooked local lamb, with seasonal vegetables and flourishes
- Dewsbury free-range pork, with seasonal vegetables and flourishes
- Roasted free-range chicken, with seasonal vegetables and flourishes
- Seared tuna salad, brassicas, local leaves, vineyard egg
- Roasted carrot and barley salad, garden herbs, preserved lemon yoghurt
- Beetroot and lentil salad, feta, rocket, mint

Sides – choose 1

- Dressed local leaves, toasted seeds (vg,df,gf)
- Hand-cut chips, Contentious Ketchup (vg,df)
- Garlic and rosemary roast potatoes (vg,df)

Desserts – choose 2 (alternate drop)

- Chocolate fudge brownie, vanilla bean ice-cream (v)
- Golden Gaytime – salted caramel semifreddo (v)
- Cheese selection (additional \$5pp)

For more options please scroll to next page

CONTENTIOUS FACTS – Please advise number & names of guests vegetarian or gluten free.

For those going against the grain, (*) indicates you can request gluten free for this plate, at an additional charge of \$2.50pp.

Glossary – (gf) gluten free, (v) vegetarian, (vg) vegan, (df) dairy free.

Allergens – from time to time some dishes may contain traces of peanuts, tree nuts, eggs, milk, fish, crustaceans, sesame or soy. Please seek advice from us if you have a known allergy.

Casual Grazing Table or Pickers Platters

\$35pp

- House-made charcuterie, local cured meats, selection of artisanal cheeses, house made-preserves, house-baked breads, fresh fruit, mixed olives (*)

Additional Sides

\$5pp

- Hand-cut chips, Contentious Ketchup (vg,df)
- Dressed local leaves, toasted seeds (vg,df,gf)
- Herbed roast potatoes (vg,df)

Casual Canapé Event

\$55pp

(6 canapés per person,
3 varieties)

- Crispy polenta chips, parmesan, rosemary
- Seasonal arancini – some conventional, some contentious, ask for details of what's on in the moment
- House-made duck liver pâté, seasonal pickles, sourdough (*)
- Cauliflower fritti, tahini, local honey, sesame (v,df)
- Australian prawns wrapped in prosciutto
- Crispy squid with Tasmanian Mountain Pepper (df)

Drinks

- 1 On consumption on tab, paid at end of event.
- 2 Guests can order at bar, collect their drink and pay themselves.
- 3 Lawn or deck bar available for larger groups, please enquire.
- 4 Drinks package **STANDARD \$55** for 2 hours; \$65 for 3 hours. A selection of soft drinks, house wines, craft beers and selected sparkling.
- 5 Drinks package **PREMIUM \$75** for 3 hours; a selection of premium house red and whites, craft beers, selected sparkling and Canberra spirits.
- 6 Drinks prices are those on the Kitchen Menu. Take-home cellar door prices are on the Wine Tasting Menu.

Children's Menu (5-12 years)

\$35pp

Small margherita pizza or tomato pasta, soft drink, mini chocolate fudge brownie, vanilla ice-cream

Cakeage

\$5pp

All cakes or other food brought on premise are subject to Cakeage

We require all your contact details and a \$500 deposit to be paid [via this link](#).
Dietary requirements and final numbers required 2 weeks prior to function.
Full payment required 14 days from event.