



ALBURY

ORGANIC VINEYARD

Private Dining

Autumn/Winter - sample menu

Starter (please select x1 option + dietary option)

- Tomato bruschetta with basil oil and fresh mozzarella (V)
- Caramelised balsamic onion tart with goats cheese, served with a watercress salad (V)
- Fresh handmade tagliatelle with fresh basil pesto and green beans (V)
- Handmade ravioli filled with butternut squash, roasted garlic and ricotta with sage butter (V)

Main Course (please select x1 option + dietary option)

- Roast rolled porchetta with fennel and garlic, with crispy crackling, roasted garlic and rosemary potatoes, wilted greens and roasted garlic gravy
- Slow cooked beef shin ragu with red wine and rosemary, served with saffron risotto and shaved parmesan
- Pan fried salmon with pesto, lemon and crème fraiche sauce, with new potatoes and tenderstem broccoli
- Melanzane parmigiana – layered aubergine and mozzarella with a rich tomato sauce, served with roasted garlic and rosemary new potatoes with wilted greens (V)

Dessert

- Meringue topped with limoncello cream, crushed amaretti biscuit, mint and strawberry
- Homemade triple chocolate brownies with fresh cream and strawberries
- Choux bun filled with fresh cream and topped with gianduja (our homemade Nutella) and crushed hazelnuts
- Homemade lemon cake with limoncello cream, crushed pistachios and fresh raspberries

Catered by The Little Pasta Company