



Christmas party
2017

CLYDE PARK
BANNOCKBURN



Menu

All of our pizzas are made in a traditional Clyde Park wood fired oven. We have a philosophy of using local produce and much of our vegetables and herbs are grown in our two vegetable gardens on the vineyard.

Pizzas

Buffalo Bill: Tomato base and mozzarella cheese, topped with thinly sliced tomatoes, Shaw River Buffalo Mozzarella & basil oil (V)

Peking Duck: served on a ginger base, baby spinach, red onion, mozzarella cheese & hoi sin sauce topped with cucumber & fried shallots

Brie & Berry: Turkey, mozzarella cheese, baby spinach, brie, capsicum, red onion, rocket & cranberry sauce BBQ sauce

Garden Vegetable: Tomato base, mozzarella, garlic, garden vegetables with feta (V)

Texan Pulled Pork: B.B.Q pork shoulder, pinto beans, mozzarella, red onion, topped with corn salsa and chipotle mayonnaise

Greek Lamb - Tomato base and mozzarella cheese, slow cooked Greek lamb shoulder, onion, capsicum, Greek feta topped with fresh rocket and tzatziki

Salads

Crunchy slaw with creamy mayonnaise

Potato salad new potatoes, crushed eggs with a chive and bacon dressing

Green Salad, with fresh rocket, toasted walnuts, shaved parmesan, pear and honey mustard dressing.

Starters

Wood fired garlic baguette with herbs from the garden

Woodfired marinated skewers: marinated chicken and tandoori chicken

Ribs: marinated lamb in rosemary and thyme & smokey BBQ pork

Italian meatballs in a tomato and basil sauce

Sandwiches: Clyde Park's housemade sandwiches: chicken with mayonnaise and parsley, rare roast beef with tomato relish, salmon with dill and capers and egg salad

Slow Roasted wood fired meats

Western Plains slow cooked roast pork – from \$80

Western Plains suckling pig – from \$500

Victorian grass fed beef – from \$140

Barwon Lamb shoulder – from \$100

Honey glazed ham – from \$150

Desserts

Cake for Dessert: we can bring a cake made by our Clyde Park Patisserie Chefs. Each cake costs from \$6 per person attending

Chocolate cake with salted caramel and chocolate mousse

Lemon curd, meringue and sponge cake

Strawberry Roulade Log

Individual Desserts: from \$10 per person

New York Style Baked Cheesecake

Chocolate and raspberry roulade

Lemon Tart

Chocolate Mousse

Dietary requirements can be catered for with prior arrangement (i.e.: vegetarian, vegan, gluten free, lactose free). These details must be included upon confirming a booking.



Beverages

Beverages Options

Clyde Park Wine Bar can be created for your day, with assistance on your beer requirements. Chat to us for further information.

General

Deposits

\$250 (non refundable) deposit required to secure booking within 7 days of booking

\$500 (non refundable) deposit for groups of 40 plus to secure booking within 7 days of booking

Minimum numbers

Meals are at stated prices per confirmed detailed above. The number of guests you confirm to us **7 days prior to the booking date will be the minimum charge**

Confirmation

Meal choices must be pre ordering 1 week prior

Children's meals must be pre ordered 1 week prior

Dietary issues must be confirmed 1 week prior to the date

Payment

Visa, Mastercard (+1.5% surcharge)

Diners, AMEX (+3% surcharge)

Cash and Cheque

The above costing is for food only

Strictly **No split bills** or other discounts





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