

# A GABBINBAR CHRISTMAS



End your year on a high and celebrate an unforgettable Christmas at Gabbinbar Homestead.

Indulge in a delicious 3 course lunch or dinner menu including a premium drinks package and enjoy exclusive use of the Gabbinbar Homestead estate. Available Monday to Friday (subject to availability) from 1 November 2020 to 22 December 2020 for minimum 20 - maximum 100 guests.

- \$130 PER PERSON -

Fresh baked sourdough bread roll and hand churned butter

## Entrée

Smokey BBQ pork belly w' smooth parsnip puree and green apple

## Main

Gabbinbar Gourmet roast duo  
slow roasted beef sirloin w' Mediterranean herbs & English mustard  
and a chicken roulade w' cranberry and pistachio stuffing, served with a roast vegetable medley, green beans in pancetta, rich red wine jus, a Yorkshire pudding and beetroot relish

## Desserts (alternate drop)

Gingerbread semifreddo w' grilled stone fruits  
&  
Dark chocolate tart w' cherry ice cream

Gold bon bons & candles for table decoration provided.  
Function time is 2.5 hrs



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During your 2.5 hour function enjoy the following beverage selection, all included in your function drinks package.

## BEER

Stone & Wood Pacific Ale  
James Squire One Fifty Lashes Pale Ale  
Peroni Leggera  
Corona  
Great Northern Original  
XXXX Gold

## CIDER

Somersby Apple Cider

## WINES

*White & Rosé wines*  
La Vis Simboli Pinot Grigio 2018  
Red Claw Chardonnay 2017  
Shaw + Smith Sauvignon Blanc 2019  
Maison Saint Aix Dry Rosé 2018

## *Sparkling wine*

42 Degrees South Premium Tasmanian Cuvee Sparkling NV

## *Red wines*

Giant Steps Yarra Valley Pinot Noir 2019  
Snake & Herring Dirty Boots Cabernet Sauvignon 2017 Two Hands  
Gnarly Dudes Shiraz 2018

## NON ALCOHOLIC

Non-alcoholic sparkling wine  
Fruit and soft drinks  
Tea and locally roasted coffee

