FORMAL

YOUR CHOICE OF TWO COURSE \$59.0 | THREE COURSE \$78.0 TWO CHOICES TO BE SERVED ALTERNATE DROP PRICED PER PERSON

ENTREE



fried chicken dumplings served with Mississippi sauce

crispy zucchini fritters served atop Thai salad (v)

Angus Scotch Beef strips and salad leaves served with truffle oil and honey dressing (gf)

herb butter scallops served with Cottontail's fresh orange salad (gf)

sriracha marinated BBQ pork belly bites served with Cottontails Sweet Red Bunny sauce (gf)

DIETARY REQUIREMENTS CATERED FOR (02) 69284554 | 562 PATTERSONS ROAD, WAGGA WAGGA 2650 WWW.COTTONTAILWINES.COM.AU | INFO@COTTONTAILWINES.COM.AU

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MAIN



roasted chicken breast with garlic potato, greens, and Chardonnay cream sauce (gf)

tender lamb shank with truffle potato mash, buttered greens, fresh gremolata and Cottontail's jus (gf)

velvety al dente pasta served with creamy shiitake mushroom sauce (v)

roasted rack of lamb served with thyme potato, asparagus and red wine jus (gf)

Certified Riverine Premium Angus Scotch Fillet served with hasselback potato, steamed vegetables and Cottontails red wine jus (gf)

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house made, traditional steamed pudding served with rich white caramel sauce and vanilla ice cream

soft carrot and walnut cake served with berry compote

rich chocolate mousse served on flaky wafer and whipped cream

Cottontail's cheesecake served with fresh berries

CAKE SERVICE OPTIONS \$2.0 per person - canapé style service \$10.0 per person - plated service with ice-cream

CHILDREN - \$20.0



lightly crumbed chicken goujons served with fries, dressed leaves and tomato sauce (gf)

tomato based al dente pasta (v)