



MENU

SEATED



FIFTY GUEST MINIMUM

\$52.0 PER PERSON | \$68.0 PER PERSON INCLUDING DESSERT

You and your guests will enjoy beautiful platters for a relaxing start followed by your choice of an alternate drop main service. We can provide scrumptious desserts or your welcome to bring your own cake.

PLATTERS TO START SERVED WITH HOUSE MADE FLAT BREAD - \$5.00 SURCHARGE FOR GLUTEN FREE

REQUIREMENTS

baked camembert with caramelised macadamia nuts, drizzled with salted glaze (v)

Cottontails olive plate with olive oil, balsamic vinegar and house made duqqa (v)

MAIN - YOUR CHOICE OF TWO SERVED ALTERNATE DROP

tender chicken breast herb stuffed served with roast potatoes, honeyed Dutch carrots and Cottontail's Chardonnay cream sauce (gf)

succulent Riverine Premium Scotch Fillet served with hasselback potato, buttered greens and peppercorn sauce (gf)

roasted three finger rack with sautéed asparagus, baked potato finished with Cottontail's red wine jus (gf)

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

DIETARY REQUIREMENTS CATERED FOR
WITH PRIOR NOTICE

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WWW.COTTONTAILWINES.COM.AU

562 PATTERSONS ROAD, WAGGA WAGGA 2650

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SIDES - PRICED FOR INDIVIDUAL SERVINGS

salad leaves, parmesan, and truffle oil (v gf) \$10.0

roasted sweet potato and beetroot with
balsamic glaze topped with roasted almonds

seasonal vegetables (v gf) \$8.0

steamed with Cafe de Paris butter

fries (v gf) \$8.0

served with aioli

house baked roll (v) \$5.5

with butter

DESSERT - ALTERNATE DROP

Cottontail's cheesecake

duo of sorbet with dried fruit mixture (gf)

BRINGING YOUR OWN CAKE - PRICED PER PERSON

cutlery and crockery \$5.0

individually plated with ice cream and berries \$10.0

CHILDREN - \$20.0

INCLUDING DESSERT - \$23.0

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

OR

tomato based al dente pasta (v)

Cottontails children's dessert

