



MT DUNEED ESTATE

Group Booking Information

The destination for relaxed food, quality wine & craft beer



\$35 Group Menu

Available in The Barrel Hall only



This menu allows groups to enjoy some of our most popular menu items for \$35 per head.

Our grazing menu allows you and your guests to enjoy a coordinated lunch where everyone dines together and you can enjoy your day with minimal fuss.

Your group will have a dedicated wait-person to ensure your day is effortless and enjoyable. A bar tab can be set up to accommodate your guests OR a cash bar to allow for individual drink purchases on the day.

Note: Minimum numbers of 15 adults. Groups with 20 or more guests must select from a group menu.

To Start:

Vignerons platters

Pan roasted mushrooms, rockmelon, country pork terrine, smoked chorizo, smoked chicken, shaved radish, house dried tomatoes, grilled sweet potatoes, olives, house made focaccia

Pea, mint and feta croquettes, lemon and mint kewpie (lgo)

Korean pork ribs, Korean BBQ sauce, roasted peanuts and spring onion (lg)

Followed by a selection of the following:

House made pizzas (lgo)

Barrel Hall garden salad (df, v, vn, lg)

Beer battered chips with housemade BBQ sauce (lgo)

Sweet Options:

Each platter is \$18 and serves between 4-5 people

Chef's selection of local seasonal desserts

Children under 12:

\$12 per person

A selection of the following:

Bacon and tomato pizza (lgo)

Popcorn chicken, fries and salad

Please mention any dietary requirements and we will endeavour to meet your needs.

Dietary codes: Dairy free (df) | low gluten (lg) | vegetarian (v) | vegan (vn) | fructose free (ff)

Mt Duneed Estate is unable to absolutely guarantee that any products noted on our menu as being "free" of a particular substance and does not contain traces of that substance which may cause illness or discomfort. Mt Duneed Estate is happy to answer any questions about the ingredients we use and particular dietary requirements that you may have.



Group Wine Tasting

\$20 Per Person

Our group wine tasting allows your group to enjoy wine tasting teamed with delicious cheese and dips to perfectly compliment our wines.

Relax at our informal bar tables and let us take you through our range of wines, craft beer and cider.

Your wine tasting experience

Three cheese varieties, local roasted quince, fruit toasts, grapes and crackers (*lgo*)

Housemade rosemary focaccia, dips, dukkah

Pea, mint and feta croquettes, lemon and mint kewpie (*lgo*)

Wine, craft beer and cider tasting

Please mention any dietary requirements and we will endeavour to meet your needs.

Available for groups of 8 or more.

MT DUNEED ESTATE

\$70 Shared Group Menu

Let our team of chefs do all the work for you with our shared experience. The menu consists of sharing dishes placed in the middle of the table for your guests to enjoy. Our Head Chef creates a selection of expertly designed and locally sourced produce of the highest quality.

Your group will have a dedicated wait-person to ensure your day is effortless and enjoyable.

Located in our two uniquely stunning private rooms overlooking the vineyard and Barrabool Hills.

Minimum of 16 guests.

To Start:

Entree: Four varieties of canapes to the table

Main: Shared banquet inclusive of:
two meat options
three salad or vegetable bowls
bread bowls

Dessert: Dessert platters

Please mention any dietary requirements and we will endeavour to meet your needs.



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Celebration Cake

Let our team of Chef's take care of your celebration cake.

\$70 per cake, each serves approximately 24 people. Cakes must be pre-ordered at least 10 days prior to booking date.

Your choice of:

- Chocolate Mud Cake
- Fig, Maple and Pecan tart
- Lemon Meringue
- Celebration plaque can be added for \$15

Please mention any dietary requirements and we will endeavour to meet your needs.

Note: a \$2 per adult cakeage fee applies to all cakes not purchased from the venue.



Terms & Conditions

- This menu must be pre-organised and is not available to order on the day
- The Group Menu must be booked for the entire group (sorry, we cannot split between Group and Cafe Menus)
- Groups with 20 or more guests (including children) must select from one of our group menus
- Children 12 & under are charged at \$12 and receive our Kids Menu
- Cakeage of \$2 per adult applies to desserts or cakes not supplied by the venue
- A non-refundable deposit of \$10 per guest (including children) is required prior to the day
- Confirmation of numbers and dietary requirements must be provided 10 days prior to your booking date. Deposits made upon confirmation will be non-refundable.
- Reduction in numbers made within 48 hours prior to the day will be required to pay outstanding charges based on confirmed numbers
- Mt Duneed Estate reserves the right to refuse service to any person who is intoxicated or causing disruption to our venue
- Entertainment Book vouchers or any additional discounts cannot be used with group menus
- Menu is subject to change without notice
- A 15% surcharge applies on public holidays
- Your email confirmation to your booking will act as signature to these terms and conditions