



Swan Valley Tours Group Menu

Menus are subject to change



Lunch options

Available Friday, Saturday & Sunday

NB: Al Fresco venue

Option 1 – Fig Tree platter

Wine & cider tastings

Includes a glass of wine, cider, beer or soft drink

Fig Tree platter (1 platter per 4 people) - an assortment of cold meats, dip, seasonal fruit, blue cow cheddar & triple cream cheeses, cashews, stuffed pepper dews, relish, olives & freshly baked savoury tarts, served with warm Turkish bread & a green salad

Option 2 - Dips, pizza & salad

Wine & cider tastings

Includes a glass of wine, cider, beer or soft drink

Trio of dips with warm Turkish bread for starters, followed by traditional woodfired pizza (1 pizza per 2 people) and a “real” salad - mixed lettuce, olives, fetta, cucumber, roasted capsicum & ripe cherry tomatoes

Pre order pizzas from the menu below

WOODFIRED PIZZAS cut into 8 slices & perfect for 2 people

FIG TREE WORKS

Homemade tomato sauce, meatballs, chorizo, roasted capsicum, mushrooms, red onions, olives, pineapple & topped with our 3 cheese mix

RING OF FIRE

Feel like something hot.... homemade chilli/tomato sauce topped with hot Italian sausage, meatballs, garlic & chilli fetta, mozzarella cheese & finished with fresh chillies

ALOHA

Hawaiian - homemade tomato sauce, our 3 cheese mix, free range leg ham & pineapple

THE VEGGO

Roasted tomato/capsicum sauce topped with mushrooms, peppers, onions, roasted butternut pumpkin, garlic & chilli fetta & topped with a caramelized balsamic glaze

THE BOCCA

Homemade tomato sauce topped with bocconcini, salami, cherry tomatoes & torn basil



Pinelli Restaurant

Includes a glass of wine, beer or soft drink

Pesce Fritti

Lightly battered fish strips with chips and salad

Spaghetti with Meatballs

Spaghetti with house-made meatballs in a rich Napolitana tomato sauce

Penne Pollo

Penne pasta tossed with marinated chicken breast, bacon and mushroom in a creamy parmesan sauce

Funghi Bruschetta (v, ve)

Sliced baby tomatoes and basil on toasted bread with pumpkin stuffed field mushroom

v : vegetarian, **ve** : vegan, **gf**: gluten-free

Open for lunch Thu – Sat Pre order required. Menus are subject to change and will be confirmed with final numbers



Includes a glass of wine, beer or soft drink

Bolognese

Special blend of beef and pork mince, slowly simmered with vegetables and herbs
Beef option available

Pomodoro

Vegetarian tomato based Napolitana with herbs

Carbonara

Creamy bacon and mushroom

Fagioli - Traditional Italian Dish

Chick peas, cannellini beans, vegetables, bacon and tubettini pasta
Vegetarian option available

Lasagne

Beef and pork mince bolognese sauce, roasted eggplant and zucchini, shredded ham and béchamel sauce

Kids

Bolognese Spaghetti / Pomodoro Spaghetti / Lasagne / Sausage with bread



Includes a glass of wine

Shared Indulgence platter (4 people per platter)

Peri peri chicken, 2 types of salami, prosciutto, mortadella, ham, coppa, brie, vintage cheddar, gourmet dip, quiche, Kalamata olives, pate, dried fruit, seasonal fresh fruit & caramelised onion, served with a fresh garden salad, warm Turkish breads & flat breads

OR

Gourmet pie & salad with shared trio of dips & warm Turkish bread & flat breads to start

Chicken

Leek & chardonnay (using our chardonnay)

Steak, mushroom & shiraz (using our shiraz)

Lamb & rosemary

Steak

Open for lunch 7 days / Al fresco venue



Includes a glass of wine or a stubby of beer or cider

Trio of dips with house made breads, Olives and marinated fetta, Veggie sticks, Grilled chorizo, Frittata, Spiced house made sausage rolls, Tomato bruschetta, Fish tacos

Presented on rustic boards

Open for lunch 7 days

Max 18 people



Belgium Beer House

Woodfired pizza & pint deal
Selection of 10" pizzas (1 per person)
Includes a pint of Stella, Hoegaarden, Great Northern or Cider or house wine

Mannie's Meat / The Abbey (Supreme)/ The Belgie (Vegetarian Option)

Gluten free pizza option - \$5pp extra

OR

2 course Drinks at own expense

Mains

Chicken parmigiana or Battered fish and chips

Dessert

Pear & almond tart served with cream or Triple choc mousse served with cream

Lunch 5 days (closed Mon and Tues)

Open for Dinner Fri - Sat



Available for lunch Mon – Fri only

Food only – no beverage or taster included

Seating provided

Add on of 1st regular beer @ \$6pp. Thereafter, it is full rate

Duo of Bratwurst (Beer Bratwurst and Grillbratwurst)

Salt and pepper squid

Seasonal vegetable crudités

House made dip – Chef's choice

Artisan bread

Cheddar cheese wedge

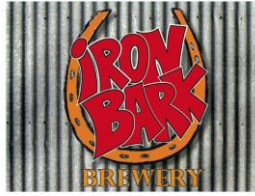
House marinated olives

German potato salad

Salami pieces or cold meats

Chef's surprise

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Includes a middy of beer /wine/soft drink

Group Sharing Platter

Selection of Wood fired pizzas,
Turkish bread & dips,
Cheese platter
Wedges with sour cream & sweet chilli sauce

Open for lunch Wed-Sun
Non air conditioned venue