

Group Menu Options

range food & wine is pleased to offer a range of options for group bookings of 10 guests or more. These options are designed to provide a fixed price per person with a fixed selection from our menu:

Option 1	A two course menu with a selection of both entrée and main, or main and dessert (alternate selection service)	\$60 pp
Option 2	A three course menu with a selection from two entrées, two main courses and two desserts (alternate selection service)	\$75 pp
Option 3	Our Chef will select appetisers and entrées for the group to share, followed by your selection of main course and dessert from our a la carte menu	\$85 pp
Option 4	Five course degustation menu designed by our Chef comprising appetiser, entrée, main course, dessert and finishing with a selection of local and imported cheeses	\$95 pp

All main courses are served with a selection of complimentary sides which include roasted kipfler potatoes with parsley butter, green beans with slow roasted garlic and toasted almonds, and a salad of mixed leaves, fennel, orange, radish with macadamia and mustard dressing.

A La Carte Menu Selection

Entrée

Vodka and orange cured salmon, scallop ceviche, bloody mary jelly, cucumber spaghetti and salmon pearls
Eurobin venison fillet Carpaccio, heirloom radish, reggiano, rocket and truffle dressing
Oxley zucchini flowers, prawn mousse, king prawn and bouillabaisse broth
Milawa quail, seared breast, confit legs, slow cooked shallots, celeriac puree, porcini mushroom sauce
Eurobin chestnut flour and pumpkin gnocchi, sage, pinenuts, Myrtleford ricotta preserved lemon, brown butter

Main

Wet roast of Rutherglen lamb, heirloom carrots, spiced sheep's yoghurt, lamb jus
Murray Valley Pork Belly, black pudding, scallop, Stanley apple puree, butter braised cabbage, sprout leaves
John Dory, basil pesto risotto, broad beans, and parsley foam
Benalla Wagyu Beef sirloin, grilled potato cake, artichoke and mushroom barigould truffle jus
Vegetarian options are available. Please ask when making your reservation.

Dessert

Slow poached rhubarb, sour cherry jubes, meyer lemon curd, candied zest, liquorice ice cream
Chocolate black forest, olive oil mousse, chocolate tuile, popping candy, espresso shot
Pistachio, raspberry and vanilla bean crème brulee
Passionfruit bombe Alaska, Bright berries, passionfruit and blueberry jelly
Stanley apple sandwich, apple crème patisserie, dried apple, gundowring spice ice cream