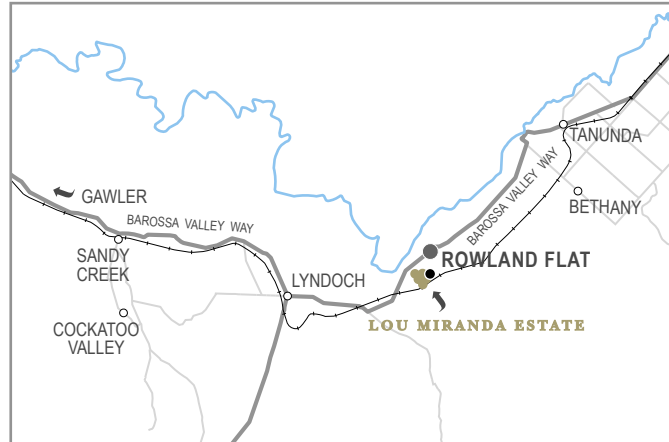


SEATS UP TO 100 PEOPLE
EXCELLENT SERVICE
PREMIUM WINE
ITALIAN CUISINE
INVITING AMBIENCE



LOU MIRANDA ESTATE
A family tradition since 1939



One hour drive from Adelaide GPO.

Please contact Victoria to book your next function

Lou Miranda Estate
Cellar Door & Restaurant

Barossa Valley Way,
Rowland Flat, SA 5352
PO Box 197, Lyndoch, SA 5351
T +61 8 8524 4537
F +61 8 8524 4066

Victoria@LouMirandaEstate.com.au
www.LouMirandaEstate.com.au

Venue Hire \$1,000.00
Music is not supplied.
Licensed until 12 midnight.
Deposit of 30% of the function costs must be paid at time of booking.
Method of payment must be specified prior to the function, eg. cash or credit card.

FUNCTION MENU



COCKTAILS

- Oysters Natural Kilpatrick
- Pumpkin arancini served with mascarpone
- Beef teriyaki in satay sauce
- Rockmelon wrapped in prosciutto
- Lamb and mint bites
- Muscat chicken bites in mango chutney
- Smoked salmon & cream cheese on caraway pikelets
- Pizza Fingers with tomato, bocconcini & basil
- Pizza Fingers with caramelised onion & anchovies
- Pizza Fingers with lemon, parsley & parmesan
- Pies and pasties (vegetarian option available)
- Spring rolls with plum red wine dipping sauce
- Crumbed squid bites with lemon mayonnaise
- Bocconcini, prawn and basil wrapped in prosciutto
- Prawn, watermelon & fetta skewers
- Seared scallops with lemongrass & ginger

ENTREE

- Soups Apple & blue cheese
Sweet potato coriander ginger & coconut cream
Potato, leek & bacon
Roast Pumpkin
- House made Gnocchi with gorgonzola sauce
- Duck ragu with orecchiette
- Pumpkin risotto
- Baked honey baby berts with seeded mustard & chargrilled ciabatta
- Asparagus pastries with orange hollandaise
- Herb chicken skewers served with satay sauce & steamed rice
- Preserved lemon guacamole with smoked salmon & pinenut wafers
- Salt and pepper squid
- Carpaccio drizzled with caper aioli
- Sweet corn fritters with port jam, sour cream & lime
- Baked pear brie stack drizzled with pot glaze

MAINS

- Warm mushroom tart topped with grilled asparagus, haloumi & rocket finished with a date vinaigrette
- Salmon steak with lemon pesto crumble served with crisp rocket salad
- Chicken breast stuffed with fig, adel blue & baby spinach served with sweet potato mash and spumante sauce
- Chicken breast stuffed with apricot & brie wrapped in prosciutto served with mustard cream & spinach
- Lamb loin stuffed with spinach and pine nuts served with chargrilled egg plant and capsicum
- Pork tenderloin with caramelised red cabbage & apple sauce
- Chargrilled beef fillet with plum red wine glaze on a bed of new potatoes & braised leek
- Roast beef served with shiraz jus and roasted vegetables

Sides

- Mixed salad
- Steamed broccolini & green beans
- Potatoes sauteed in butter & rosemary
- Velvet mash

DESSERT

- Red wine poached pears with wattle seed ice cream & biscotti
- Baked caramelised oranges with whipped cream
- Tiramisu cheese cake with raspberry coulis
- Mini plum puddings with port custard & cream
- White chocolate raspberry cheesecake with raspberry sorbet
- Soft centre chocolate pudding with vanilla ice cream
- Chocolate lasagna
- Lemon curd tart with mini meringues & whipped cream
- Shiraz strawberry jelly with whipped cream
- Steamed blueberry jam puddings with custard
- Chocolate hazelnut fig cake with orange botrytis sauce

Other Services

- Cheese & Dips Platter \$8.50 per person
- Wedding cake quote on request
- Plating fee for desserts supplied by client \$5.00 per person
- Personalised wine glasses. Minimum order 144 @ \$5.50/glass.
- Mini Port bottles (50ml) - \$3.50/bottle

COCKTAILS

Choice of 7 + 1 entree

\$50.00pp

Service is for a maximum of 3 hours.

2 of each choice will be prepared per person

Venue Hire \$1,000.00

DRINKS PACKAGE

Silver \$38.00pp - Leone range, beer & soft drinks

Gold \$43.00pp - Lou Miranda Estate & Leone range, beer & soft drinks

The drink packages run for a 4.5 hour time period. Every hour after this time is \$8.50 extra per person.

SILVER

- 2 Entrée dishes
- 2 Mains dishes
- 1 side dish
- 1 Dessert dish

Alternate Drop \$70.00pp

Customers Choice \$90.00pp

GOLD

- 2 Entrée dishes
- 3 Mains dishes
- 2 side dishes
- 2 Desserts dishes

Alternate Drop \$80.00pp

Customer Choice \$100.00pp

Venue Hire \$1,000.00



Make your event memorable with personalised wine glasses. Have your name printed on the glasses for \$5.50. Please allow 5 weeks for printing.