



Canapés (served individually plated)

Roasted beetroot, caramelised onion & goats cheese tart *VEG, GF*

Prawn & mango salsa *GF, DF*

Roasted pumpkin & prosciutto with balsamic glaze skewer *GF, VEGO*

Entrées (served alternate drop)

Baked camembert, caramelised onion & candied walnuts served with grilled bread *VEG, GFO*

Sweet soy roasted medley of mushrooms bruschetta, shaved parmesan, thyme & chilli flakes *VEG, GFO, DFO*

Mains (served family shared style)

Turkey breast roulade with cranberry jus & roasted vegetables *GF*

Moroccan Lamb tagine with couscous, dried apricots & roasted almond flakes *DF, GFO*

Sides (served family shared style)

Fowles Farm greens, roasted almond & feta *N, VEG, GF, DFO*

Potato Dauphinoise *VEG, GF*

Desserts (served alternate drop)

Are you Game? Cabernet Sauvignon spiced poached pear, mascarpone & almond crumble *GF*

Chocolate fondant, cherry compote with vanilla whipped cream

JOIN OUR GRANITE WINE CLUB

Celebrating the uniqueness and diversity of our community's palates and lifestyles, Fowles Granite Wine Club connects members to world-class wines and unexpected experiences.



Joining is easy. Simply scan the QR Code, fill in your name, phone number, and email, and we'll take care of the rest.

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