



Feast of the Senses

***Your next group booking can enjoy the variety of flavour
and food combination selected by our Chef
Minimum 8 persons - pre bookings essential (2 working days)***

To begin

- House made bread, marinated organic olives, Taste of the Riverland dukkah and olive oil
- Bruschetta two ways - traditional and mushroom

Feast

- Pan seared prawns with blue swimmer crab and barramundi cakes, lime green aioli and gremolata oil
- Pulled beef sliders with Asian slaw
- Crisp battered fish of the day, chips, greens and tartare
- White bean, confit tomato and roasted eggplant cannelloni with tomato sugo and basil oil (Veg)
- Confit duck pizza with lentils, bocconcini, orange and green leaves (GF)
- 24 hour slow cooked pork belly

Sweets Sensations

- Rhubarb, apple and muntie crumble jar with ginger ice cream
- Chocolate, mango and hazelnut cheesecake

\$39.50 per person

+ Cheese platter - 2 cheeses served with Gurra dates, quince paste, apple & wafers **2.5 pp**



**Salt & Pepper
Catering**

*Book your
next function at
Banrock Station*





**Catering for large and small groups,
family celebrations, weddings, corporate
conferences & fully private afterhours functions.**

**Our private caterer “Salt & Pepper Catering”
can tailor a menu to suit your event.**

**We would be pleased to tailor a wine and beverage
package for your next special event.**

Contact: Banrock Station
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