

Functions

AT Bunnyconnellen



Set Menu



winter
2020

Share Style Grazing

Entree

Share Boards of Small Bites

Mozzarella Arancini w. black olive jus (v)

Individual Soup Cups - Cream of Roasted Red Capsicum (v)

Mushroom & Cream Cheese Bruschetta (v)

Spiced Lamb Filo Pastry bites w. tzatsiki

Baked & Filled Yorkshire Puddings - smashed peas / seared darling downs beef / jus

Main

A choice of two of the following

Slow Roasted beef cheek with garlic & chive mash potato, tomato & oregano braising juices & seasonal veg

Marinated pork fillet with butterbean & parsley stew, toasted almonds, PX sherry jus

Crispy skin salmon on cauliflower puree & wilted spinach & orange butter sauce (gf)

Rosemary rubbed lamb cutlets with minted pea puree, heirloom carrots & root vegetables,

red wine & redcurrant jus

Classic Coq au Vin - French butter mash, green beans w. flaked almonds & e.v.o.o. & roasted carrots Crispy skin

chicken breast, pea & mint risotto, pan juice, roasted heirloom tomatoes

Dessert

Choose one of the following

Sticky Date Pudding with house made butterscotch sauce & dollop cream

Port lemon pears w/ burnt caramel & mascarpone (gf)

Whiskey & White Chocolate Bread & Butter Pudding

2 Courses - \$49.50 pp

3 Courses - \$59.50 pp



Alternate Drop

Entree

Beef brisket croquette, pumpkin velvet, heirloom beets, baby turnips, hazelnut snow (gf)

Angel hair pasta with garlic & chilli prawns, saffron butter & pecorino

Silky pea soup with rolled goats cheese crouton (v)

Seared lamb rump - parmesan risotto & pan juices

Twice cooked pork belly with seared scallops, cauliflower puree, fried garlic & jus (gf)

Main

Rigatoni in cream tomato sauce w/ smoked bacon, baby spinach, basil & parmesan (vegetarian version available)

Eye of Darling Downs beef - burnt shallots, autumn root vegetables, glazed beetroot, carrot puree, jus (gf)

Three pinned rack of Warwick lamb with carrot puree, charred asparagus, smoked tomatoes, red wine jus (gf)

Maryland chicken with candied baby figs, pearl onions, field mushroom cream & roast kiplers

Marinated Borrowdale Farms free range pork fillet with a butterbean & parsley stew, dutch carrots & toasted almonds,

PX sherry jus

Pan fried Barramundi fillet in a mild curry & coconut cream sauce served with basmati rice & aromatics (gf)

Dessert

Banana, brandy & butterscotch trifle

Whiskey & white chocolate bread & butter pudding served with berry compote & thickened cream

Chocolate gateaux with a black cherry compote

Espresso poached pears, mascarpone cream, burnt caramel sauce

2 Courses - \$55 pp

3 Courses - \$65 pp



Drinks

Sparkles In The Mist Sparkling Brut	\$8 / \$26	Hahn Premium Light	\$8
Laneway Chardonnay Semillon	\$8 / \$26	Great Northern Lager	\$8
First Settlers Cabernet Merlot	\$9 / \$29	150 Lashes Pale Ale	\$10
Wash-house Red Shiraz	\$9 / \$29	Stone & Wood Pacific Ale	\$12
Crows Nest Softdrinks	\$4	Barista Coffee	\$4.50 / \$5.50
		Loose Leaf Tea	\$4.50 / \$5.50

Package 1

Bunnyconnellen wines by the glass - Laneway Chardonnay Semillon, Sparkles In The Mist Sparkling Brut,
First Settlers Cabernet Merlot and Wash-house Red Shiraz:
Hahn Premium Light, Great Northern Mid Strength Lager, 150 Lashes Pale Ale,
Crows Nest Softdrinks

3 hours - \$40 pp
Additional hour - \$10 pp

Package 2

Bunnyconnellen wines by the glass - Laneway Chardonnay, Sparkles In The Mist Sparkling Brut,
First Settlers Cabernet Merlot and Wash-house Red Shiraz:
Hahn Premium Light, Great Northern Mid Strength Lager, 150 Lashes Pale Ale, Stone & Wood Pacific Ale,
Bundaberg Rum, Smirnoff Vodka, Gordons Gin, Johnny Walker Scotch Whiskey, Jim Beam Bourbon
Crows Nest Softdrinks

3 hours - \$50 pp
Additional hour - \$12 pp

Other

4 Brothers Brewing & Volcanic Brewing Co. Kegs,
Specialty beers & spirits,
Signature cocktails
Cash Bar
Allocated Bar Tab
Pre-purchased wine/doz

P.O.A



Terms & Conditions

All menus are priced per person. Sunday bookings incur a \$4.50 pp surcharge.

A minimum spend of \$1,500 is required for each booking.

The requested date will be reserved for 7 days from date of enquiry.

A non-refundable deposit of \$250 is required on confirmation of booking.

Final numbers, dietary requirements & full payment are required 14 days before the event.

Please note that Bunnyconnellen is a fully licensed venue. No outside food or drink is to be brought onto the premises. Cake may be permitted by prior arrangement, and will incur a \$1.50 pp cakeage fee.

