**REGIONAL AND SEASONAL ‘TASTES’ OF MUDGEE – Heat and Serve Menus**

**SPRING/SUMMER - $60pp**

Mudgee Sourdough Focaccia + Grattai Grove Olive Oil

Slow-cooked Lamb Shoulder finished with Milk and Wild Fennel (GF)

Israeli Cous Cous + Aril Olives + Eggplant + Tomato + Red Onion

High Valley Feta, Roasted Pumpkin, Chard, Herbs + Fourjay Farm Hazelnut (GF)

Spencer Cocoa Chocolate and Pear Torte with Double Cream (GF)

**AUTUMN/WINTER - $60pp**

Mudgee Sourdough Focaccia + Grattai Grove Olive Oil

Lemony Herb Roasted Grassland Sommerlad Chicken (GF)

Potato and Parsnip Mash (GF)

Spinach/Chard Salad + Local Hazelnuts + Crisp Stein Farm Prosciutto (GF)

Orange Syrup Cake with Double Cream (GF)

Includes drop off before 530pm and instructions on heating. Can be left in the fridge at your guesthouse by provision of the entry code. Minimum spend $300 (on above meals). An additional drop-off fee of $15 applies if the venue is over 5km from the Mudgee Clock Tower and $30 if over 15km from the Mudgee Clock Tower.

Additions to the above:

**HEARTY GRAZING PLATTER** – Minimum spend $135 (for 6 people) + $17 pp thereafter.

A mix of Local cheeses, olives/olive oil, nuts, fruit/fruit paste, Stein charcuterie and Mudgee Sourdough Focaccia/Crackers. Best available at the time.

**MUDGEE SOURDOUGH FOCACCIA SLAB** – 24 x 29 cm $30

Fresh oregano, Lemon, Grattai Grove Olive Oil, Maldon Salt, Pepper – serves 6.

We require at least two weeks notice when booking any of the above to ensure we have a booking space available. Special Dietary requirements are to be given on booking and will apply to the whole menu. We are happy to provide both meats for an extra $10 pp. All bookings require full payment up front to secure your booking. Cancellations are possible up to 2 weeks prior to the booking with full refund. Cancellations within 14 days of the booking will only receive 50% refund. Alternatively, a credit for future use is possible. We also provide Private Chef services and tailored menus should you require something more to the above.

CONTACT:

E [eat@oliveatwist.com.au](mailto:eat@oliveatwist.com.au)

M 0408416396

W www.oliveatwist.com.au