



THE ORCHARD  
AT MONTAGUE

# FUNCTIONS at Stella's Kitchen

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# FUNCTIONS

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Stella's Kitchen is available to hire for functions including birthdays, weddings, conferences, and work events.

Depending on the style of the event, we have food and beverage options to suit your event.

- Room hire & set up fee - \$750
- 15% surcharge on Sundays and Public Holidays

## Catering Options:

- Canapes
- Set Menu - two or three-course

## Beverage Packages:

Beer, wine, Montague cider, Champagne, and soft drinks

- 3-hour package - \$49 pp
- 4-hour package - \$59 pp
- 5-hour package - \$69 pp



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# CANAPES

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Select from a range of hot and cold canape options.

- 6 items - \$65 pp
- 8 items - \$75 pp
- 10 items - \$85 pp



# HOT CANAPES

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- Sweet potato arancini with black garlic aioli (GF, V)
- Roast pumpkin feta croquettes with tomato sugo (GF, V)
- Satay chicken skewers with satay dipping sauce (GF)
- Crispy deep-fried gnocchi with pumpkin puree (V)
- Crispy whiting goujons with house-made tartare sauce
- Roast pumpkin with candied walnuts (V, GF)
- Pulled brisket sliders with JAZZ™ apple slaw
- Malibu and coconut prawns with citrus aioli (GF)
- Haloumi chips with tomato sugo (V, GF)
- Cajun-style popcorn chicken with black garlic aioli
- Pork belly bao buns with spring onion, pickled carrot, and hoisin sauce
- Confit duck spring rolls with dipping sauce
- Korean-style chicken with spicy sauce
- Spiced falafel with Montague plum chutney (VE, GF)
- Jalapeno poppers stuffed with bacon and cheese



# COLD CANAPES

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- Blinis with smoked salmon and avocado salsa
- Moroccan cured lamb backstrap with salsa verde on sourdough crisps
- Mushroom, thyme, and asparagus frittata (V, GF)
- Goat cheese vol au vent with crushed candied walnuts (V)
- Smoked labneh tart with roast beets and balsamic glaze (V)
- Mini quiches with roast pumpkin, sage, and feta (V, GFO)
- Mini skewers of bocconcini, Roma cherry tomatoes, basil and, balsamic glaze (V, GF)
- Cream cheese and chive puffs (V)
- Mini bites of prosciutto, brie cheese, and sundried tomatoes (GF)
- Roast beetroot and garlic mushrooms on sourdough crisps (VE)



# SET MENU



Select from a two course or three course menu with two options of meals for entrée, main and dessert.

- 2 courses - \$75 pp
- 3 courses - \$95 pp



# ENTRÉE

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Select from two options with alternating drop.

- Pumpkin, rosemary, and feta croquettes with tomato sugo (V, GF)
- Spinach and ricotta cannelloni with tomato sugo and Parmigiano Reggiano (V)
- Roast vegetable bruschetta with zucchini, eggplant, capsicum, and Meredith goats cheese on sourdough (V, GFO, VEO)
- Wagyu beef carpaccio salad, wild rocket, blistered cherry tomatoes, Parmigiano Reggiano and Montague plum vinaigrette (GF)
- Free-range Korean style chicken served with JAZZ™ apple slaw (GF)
- Confit duck spring rolls with Asian dipping sauce
- Fresh San Remo creamy garlic prawns with wild rice (GF)
- Individual charcuterie plate including marinated olives and sourdough crisps



# MAIN

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Select from two options with alternating drop.

- Pan-seared fish of the day with butternut pumpkin purée and freeze-dried Montague plums (GF)
- Crispy skin confit duck breast with a preserved lemon glaze
- Free-range poached chicken breast stuffed with spinach, sundried tomatoes, and brie cheese with a creamy seeded mustard sauce (GF)
- 14-hour Texas-style South Gippsland beef brisket with smokey BBQ jus (GF)
- Slow-cooked, South Gippsland lamb shoulder in a rich tomato sauce
- Free-range pork stuffed with smoked garlic mushrooms, pine nuts, and fennel topped with JAZZ™ apple sauce (GF)
- Roasted, hot smoked jerk chicken rubbed in aromatic spices topped with chimichurri (GF, DF)



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# DESSERT

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Select from two options with alternating drop.

- JAZZ™ apple crumble with hazelnut anglaise and freeze-dried rhubarb (GF)
- Decadent sticky date pudding with warm butterscotch sauce
- Fruits of the orchard- a selection of fresh and poached fruits with gingerbread crisps and vanilla, cinnamon mascarpone
- Spiced chai crème brulée with house-made almond biscotti
- Duo of white and dark chocolate mousse with vanilla berry compote and Mornington honeycomb
- envy™ apple filled with apple and pear from the orchard with cinnamon custard (GF)
- Blueberry and raspberry meringues with fresh orchard fruits and passionfruit coulis (GF)
- JAZZ™ apple and currant strudel with cinnamon and vanilla custard (GF)

