



## FARMHOUSE BANQUET MENU

### FROM THE Paddock

Rum & Cola Glazed Beef ribs  
Slow Cooked Beef Cheeks, Fresh Horseradish Cream, Pan Gravy  
Smoky Spatchcock, Chilli, Lime, Cucumber & Mint Yoghurt  
Crackling Pork Belly Cooked in Apple Cider  
Sriracha Spiced Chicken Wings, Blue Cheese Dip

### FROM THE WATER

Confit Salmon, Dill & Lemon  
Grilled Sardines, Garlic & Herb Butter, Salsa Verde  
Poached White Fish, Glass Noodles, Peanuts, Nam Jim & Baby Cos Lettuce  
Roasted Spanish Mackerel, Kale & Onion Puree, Romesco Sauce

### FROM THE FIELD

#### WARM

Seasonal Roasted Vegetable, Harissa  
Crispy Baby Chat Tomatoes, Flash Fried Capers  
Charred Broccolini, Farmhouse Pesto, Toasted Hazelnuts  
Grilled Lebanese Eggplant, Ginger, Sesame & Soy Dressing  
Chargrilled Corn, Smoked Paprika & Chili Butter  
Stuffed Roasted Red Peppers, Cherry Tomatoes, Garlic & Anchovy

#### COOL

Farmhouse Potato Salad, Greek Yoghurt & Harissa, Fresh Herbs  
Roasted Sweet Potato & Khasoundi & Chickpea Salad  
Butter Bean, Roasted Beetroot, Goat Cheese & Walnut Salad  
Zucchini Ribbon & Garden Pea Salad, Feta, Almonds, Lemon & Rocket Pesto

### FROM THE SWEETS TROLLEY

Rhubarb, orange & Date Crumble, Farmhouse Custard  
Tiramisu, Chocolate Orange Sauce  
Pumpkin Pie, Crème Fraiche

# FARM HOUSE



K E D R O N

**SOMERSET MENU**  
\$39- PER PERSON

2 PROTEINS  
3 VEGETABLES / SALADS  
1 DESSERT

**TURNER MENU**  
\$45- PER PERSON

SMALL BITES ON ARRIVAL  
2 PROTEINS  
3 VEGETABLES / SALADS  
2 DESSERTS

**AVENUES MENU**  
\$55 PER PERSON  
SMALL BITES ON ARRIVAL

3 PROTEINS  
5 SALADS / VEGETABLES  
2 DESSERTS

ALL PRICES & DISHES SUBJECT TO CHANGE WITHOUT NOTICE  
MENUS AVAILABLE FOR PRIVATE EVENING FUNCTIONS ONLY  
MINIMUM NUMBER: 30 GUESTS  
MAXIMUM NUMBER 70 GUESTS  
BYO – NO CORKAGE – RSA APPROVED WAIT STAFF HIRE MAY APPLY  
VENUE HIRE DOES APPLY TO ALL FUNCTION BOOKINGS

PLEASE CALL FELIPE ON 3861 1956 FOR ALL ENQUIRIES OR  
EMAIL: [amanda@farmhousekedron.com.au](mailto:amanda@farmhousekedron.com.au)