

Lunch 'Grazing' Platter

Menu

\$33 per person (includes GST)

**Bookings essential-Phone 58646452or
email: functions@monichino.com.au**

Available from Wed-Sun

(24 Hrs Notice Required)- Min 10 Guests



Whether you chose to relax under our shady trees, in the cellar door or soak up the atmosphere in the barrel room; at Monichino's our aim is to provide unique, quality house prepared creations using the freshest of local produce whilst satisfying all appetites.

Whatever your function, our grazing platter menu creates a less formal atmosphere for you and your guests. All dishes are designed and prepared by our chef Michael Stokes and his amazing team. We are more than happy to prepare dietary specific or vegetarian versions as needed.



MONICHIINO

W I N E S O F V I C T O R I A

Food menu items are seasonal, so may slightly change on the day.

All platters served at once as a grazing table:

PLATTER 1:

- 🍷 **Italian antipasto** featuring 'Rich Glen' -cured olives, roasted capsicum, char grilled eggplant dip and pan seared herb infused mushrooms with balsamic glaze, and tons of other goodies. All antipasto is freshly house prepared. (GF/V)
- 🍷 **Calabrian style ciabatta bread** served with accompaniments (roma tomato salsa, and olive tapenade, Fresh Beetroot Dip)(V)
 - 🍷 **Charcuterie small goods.** (GF)
- 🍷 **Sweet onion tartlets**, with goats' cheese in bite size short crust tartlets. (V)



PLATTER 2:

- 🍷 **Arancini**, caramelised leek and fresh thyme bite size arancini with porcini mushrooms. (GF/V)
- 🍷 **Grilled cup mushrooms**, stuffed with goats cheese, & aragula, dressed with salsa verde.(GF/V)
- 🍷 **Chicken Breast Skewers**, marinated in honey and soy. (GF)



PLATTER 3:

- 🍷 **Local cheese and fruit boards.** (GF/V)

All dietary requirements can be catered for. (GF) - Gluten Free (V) Vegetarian

\$33.00 per person Inc GST

Prices valid to 30th June 2019