

Conference & event menu

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BREAKFAST

QUICK STAND UP BREAKFAST

\$20 pp

Chilled selection of juices
Freshly brewed coffee and tea
Bacon and egg sliders
Sliced seasonal fresh fruit platter
Selection of croissants, muffins and Danish pastries

BREAKFAST BOX

\$20 pp

Whole fruit
Ham cheese croissant
Muffin
Yoghurt
Cheese and crackers
Bottle of water or juice

PLATED BREAKFAST

\$35 pp

To start on the tables

Chilled selection of juices
Sliced seasonal fresh fruit platter
Freshly brewed coffee and tea

Hot dish - alternate drop

Select 2:

Scrambled eggs on toasted muffin, streaky bacon, grilled breakfast sausages, country style hash browns,
sautéed mushroom with fresh herbs and slow roasted tomato [NF]
Eggs Benedict with Virginia ham, dressed with hollandaise sauce, served with breakfast sausages,
hash browns and slow roasted tomato
Scrambled eggs on toasted muffin with smoked salmon, slow roasted tomato, hash browns
Vegetable frittatta with sautéed mushroom, hash brown and roasted tomato [V]
Buttermilk pancakes, mixed berry compote, maple syrup and vanilla ice cream [V]

CONFERENCE PACKAGE

FULL DAY DELEGATE PACKAGE

\$80 pp

HALF DAY DELEGATE PACKAGE

\$70 pp

Conference Package includes:

Freshly brewed coffee by Vittoria on arrival

Premium Dilmah tea selection on arrival

Whole fruit bowl, dry fruits and nuts on arrival

Morning tea with a sweet and savory break item served with freshly brewed tea and coffee and water

Hot buffet lunch served in our Conservatory accompanied by freshly brewed tea and coffee, selection of soft drinks and water

Afternoon tea with a sweet and savory break item served with freshly brewed tea and coffee and water

MONDAY

MORNING TEA

Cranberry muesli slice [V]

House made mini quiche [NF]

VOCO™ GARDEN FLAVOURED LUNCH

voco™ Kirkton Park tossed garden salad with extra virgin olive oil [V, NF, DF, GF]

Kirkton Park grown bean, feta, olive and tomato salad [V, NF, GF]

Slow roasted beef sirloin, pickle carrot with

voco™ Kirkton Park estate rosemary jus [NF, GF, DF]

Lemon zest seasonal vegetables [V, NF, GF, DF]

Signature salt marinated chicken with mustard jus [NF, GF, DF]

Chef selection Antipasto platter, cold cuts, bread and dips

Sliced seasonal fruit platter [VG, NF, GF, DF]

Pavlova with fresh seasonal fruits from Kirkton Park garden [V]

AFTERNOON TEA

Flavoured doughnuts, chilli chocolate [V]

Mushroom arancini with estate basil pesto [V]

TUESDAY

MORNING TEA

Spinach and feta triangle [V]

Chocolate brownie [V]

A TASTE OF THE VALLEY LUNCH

Lovedale Farm quinoa, beetroot and herb salad [NF, V, DF]

Roasted zucchini, baby spinach, sweet corn and

Binnorie feta salad [V, NF, GF]

Lemon thyme chicken, local honey glazed carrot [GF, DF, NF]

Steamed broccoli with herb oil [V, GF, DF, NF]

Braised beef brisket with Woodland's olives, pickle onion [GF, NF, DF]

Hunter Valley tortellini pasta with tomato basil cream [V]

Chef selection Antipasto platter, local cheese with crackers

Sliced seasonal fruit platter [VG, NF, GF, DF]

Hunter Valley chocolate and raspberry cake [V]

AFTERNOON TEA

Scones with jam and whipped cream [V, NF]

Onion and kale pakora [V, GF, VE]

WEDNESDAY

MORNING TEA

Chicken and feta calzone [NF]

Muesli bar slice [V]

LOCALLY SOURCED LUNCH

Roasted vegetable, coriander and shallot dressing [V, GF, NF]

Pumpkin, Binnorie feta and chickpea salad [V, NF]

Rosemary and garlic chat potatoes [V, NF, DF]

Baked local fish with Hanging Tree white wine and lemon butter [GF, NF]

Lamb rump with Leogate Estate wine jus, roast kiplers [GF, V, NF]

Steamed garden greens [V, GF, NF]

Chef selection of locally sourced cold cuts, grilled vegetables

Sliced seasonal fruit platter [VG, NF, GF, DF]

Binnorie Dairy cheese platter [V]

AFTERNOON TEA

Mini sausage rolls [NF]

Chocolate brownie with chilli chocolate [GF]

THURSDAY

MORNING TEA

Banana cake slice [V]
Spinach and feta triangle [V]

FLAVOURS OF INDIA LUNCH

Cumin roasted cauliflower, green bean, capsicum salad [V, GF, DF, NF]
Onion, tomato cucumber, salad with chat masala [V, GF, NF]
Saffron rice [V, NF, DF, GF]
Authentic Indian butter chicken [GF]
Chickpea and potato curry with tempered coriander seed, onion
tomato base curry [NF, V, GF, DF]
Tandoori fish tikka, roast capsicum [GF, NF]
Chef selection of Naan breads, pappadam, raita, chutney and pickle [NF]
Sliced seasonal fruit platter [VG, NF, GF, DF]
Pineapple and coconut cake

AFTERNOON TEA

Rocky road slice [V]
Assorted mini quiche [NF]

FRIDAY

MORNING TEA

Granola slice [V]
Ham and cheese croissant [NF]

TOUCH OF ITALY LUNCH

Tomato and mozzarella salad with basil pesto, balsamic glaze [V, GF, NF]
Poach chicken, baby cos and citrus dressing salad [GF, NF, DF]
Chicken cacciatore with mushroom and olive [NF, GF]
Overnight braised beef braciola, red wine sauce [NF, DF]
Pumpkin and cheese ravioli, pesto cream [NF]
Steamed vegetable with garlic oil [GF, DF, NF, VG]
Chef selection Italian nibbles
Olive, garlic bread, lavosh, cold cuts and cheeses station
Sliced seasonal fruit platter [VG, NF, GF, DF]
Mango cheesecake [V]

AFTERNOON TEA

Scones with jam and whipped cream [V, NF]
Onion and kale pakora [V, GF, VE]

SATURDAY

MORNING TEA

Cranberry muesli slice [V]
House made mini quiche [NF]

HEALTHY KICK LUNCH

Chickpea, quinoa, kale salad [V, NF]
Roasted zucchini, baby spinach and sweet corn salad [V, NF GF, DF]
Mixed sushi with wasabi and soy
Healthy roast pumpkin wrap with basil pesto and rocket
Steamed green bean, herb lemon oil [VG, GF, DF, NF]
Cajun spiced chicken, steamed broccoli and sweet potato pulp [GF, DF, NF]
Oven roast local fish with beetroot and steamed bok choy [GF, DF, NF]
Sliced seasonal fruit platter [VG, NF, GF, DF]
Carrot and chia seed cake [V, GF]

AFTERNOON TEA

Flavoured doughnuts [V]
Mushroom arancini with basil pesto [V]

SUNDAY

MORNING TEA

Spinach and feta triangle [V]
Chocolate brownie [V, GF]

A TASTE OF THE VALLEY LUNCH

Quinoa, beetroot and Lovedale Farm table herb salad [NF, V, DF]
Roasted zucchini, baby spinach, sweet corn and Binnorie feta salad [V, NF GF]
Lemon thyme chicken, local honey glazed carrot [GF, DF, NF]
Steamed broccoli with herb oil [V, GF, DF, NF]
Braised beef brisket with Woodland's olives, pickle onion [GF, NF DF,]
Hunter valley tortellini pasta with tomato basil cream, [V]
Chef selection Antipasto platter, local cheese with crackers
Sliced seasonal fruit platter [VG, NF, GF, DF]
Orange and almond cake [V, GF]

AFTERNOON TEA

Scones with jam and whipped cream [V, NF]
Onion and kale pakora [V, GF, VG]

CONFERENCE PACKAGE

Pick either of the menu options below and take your conference lunch outdoors. Whether it be a working lunch outside your conference space or request to use our picnic blankets.

GOURMET DELI LIGHT WORKING STYLE LUNCH \$39 pp

Quinoa and beetroot salad [V, VG, NF, DF]

Kirkton Park fresh garden tossed leafy salad with cucumber and tomato [V, GF, DF, NF]

Classic ham, cheese and tomato sandwich [NF]

Mini assorted brioche with chef selection of fillings

Tandoori chicken wrap [NF]

Fresh sliced fruit platters [VG, GF, DF, NF]

Chef selection of assorted cakes

PACKED LUNCH BOX \$39 pp

French baguette with sliced cold cut [NF]

Chef selection of a salad [GF]

Binnorie Cheese, dried fruit and crackers

Piece of whole fruit

Muffin or cup cake [V]

Water bottle

THEME YOUR COFFEE BREAK \$7 pp

Healthy Break

Fruit skewers with cinnamon and vanilla yoghurt [V]

Vegetables crudité with homemade dip [V]

Granola with vanilla yoghurt with berry compote [V]

Hunter Valley Break

Binnorie Cheese with condiments [V]

Woodland's olives [V]

House made garlic bread [V]

Kirkton Park garden grown vegetable vol-au-vent [V]

Recovery Break

Bacon and egg sliders

Mini pizzas

Hot chips

Winter Valley Break

Soup station

Hot chocolate

Herbal teas with garden state honey, cinnamon, lemon slices and ginger

[V] Vegetarian [VG] Vegan [GF] Gluten Free [NF] Nut Free [DF] Dairy Free

CANAPÉ MENU

30 MINUTE EVENT

Choice of 2 cold and 2 hot items

\$20 pp

1 HOUR EVENT

Choice of 4 cold and 4 hot items

\$29 pp

2 HOUR EVENT

Choice of 3 cold, 3 hot items, 2 substantial items and dessert

\$45 pp

COLD ITEMS

Confit onion and local goats cheese tartlets [V, NF]

Mini vegetable frittatas with tomato salsa [V, GF, NF]

Vegetable rice paper rolls with dipping sauce [V]

Grilled garlic imported prawns with sauce Marie Rose [GF, NF]

Seared Yellow Fin tuna with black pepper caramel dressing [GF, NF]

Smoked salmon blinis with crème fraîche [NF]

Poached chicken with nam jim and pawpaw salsa [NF]

Peking duck pancake with plum sauce [NF]

Assorted sushi rolls with wasabi and soy

HOT ITEMS

Quinoa falafel [V]

Vegetable curry samosa [V]

Mushroom arancini with aioli [V, NF]

Seared scallops with onion soubise and fish sauce [GF, NF]

Panko crusted prawn with Asian dipping sauce [NF]

Thai fish cakes with fried coriander and ponz [NF]

Lamb fillets infused with rosemary and garlic [NF, GF, DF]

Chicken satay with peanut sauce

Tandoori chicken with mint yoghurt [GF, NF]

Mini Beef Wellington [NF]

Mini beef sliders with tomato chilli jam

Pork wonton with dipping sauce [NF]

SUBSTANTIAL ITEMS

Hokkien noodle with Asian vegetables [V]

Assorted wood fired pizza selection [NF]

Penne pasta with chicken and Mediterranean vegetables [V, NF]

Lemon pepper grilled fish with season vegetables [NF, GF]

Beef medallion with herb crushed potato and madeira jus [GF, NF]

Southern style chicken with tangy sauce

Salt and pepper calamari with herb aioli [NF]

Fish fingers and chips with tartare sauce [NF]

DESSERT ITEMS

Binnorie cheese board, estate honey, selection of seasonal
fruit and lavosh

[V] Vegetarian [VG] Vegan [GF] Gluten Free [NF] Nut Free [DF] Dairy Free

PLATED DINNER MENU

Minimum 20 guests

2 Courses **\$70 pp** | 3 Courses **\$80 pp**

ENTRÉES

Roast beetroot carpaccio, dukkah crusted goats cheese, toasted walnut and orange dressing [V]
Green pea and rocket risotto, pecorino cheese, toasted pine nuts and herb oil [V, GF]
Vegetable ratatouille, feta crumble, spicy tomato sauce and baby herbs [V, NF, GF]
House cured smoked Tasmanian salmon with Kirkton Park garden herb dressing [NF, GF]
Sesame crusted tuna, grated coconut and citrus salsa
Sous vide chicken roulade, sundried tomato coulis, chickpea and Israeli couscous [NF]
Tandoori chicken and kachumber salad with mint and yoghurt dressing [GF, NF]
Saffron risotto with braised lamb [NF, GF]
Slow cooked lamb shoulder kofta, saffron and mint yoghurt, coriander salad and raita [NF]
Asian style Thai beef salad with nam jim dressing [NF]
Twice cooked pork belly, caramelised pineapple, apple puree and voco™ garden herb salad [GF, NF]

MAINS

Fresh herb and cheese tortellini with baby basil, tomato and parmesan cheese [V]
Ravioli of spinach and feta cheese, garlic brioche crumb and napolitana sauce [V]
Polenta and caramelised onion cake with mushroom and tomato ragout [V, GF]
Grilled local yellow fin tuna, cherry tomato risotto and citrus poached grapes [NF, GF]
Crispy skin king salmon with cauliflower puree, crushed peas, broccolini and lemon cream [GF, NF]
Cilantro crusted local fish fillet, potato cake and caponata [NF, GF]
Pan fried Tasmanian salmon, herb crushed potato, braised red cabbage, blistered cherry tomato [NF, GF]
Pan seared chicken breast, blistered cherry tomato, saffron garlic pomme disk, beetroot and red onion puree [NF, GF]
Grilled chicken breast, caramelised onion and polenta cake, asparagus and pan jus [NF]
Indian spiced chicken breast, saffron basmati rice, green beans and butter chicken sauce [GF]
Pan fried chicken teriyaki, bok choy and pickled ginger and Japanese style steamed rice furikake
Char grilled scotch fillet, potato lyonnaise, pan fried kale, capsicum couli and porcini jus [NF, GF]
Cape Grim sirloin, sautéed star anise onions, Kirkton Park farm grown vegetables, garlic pomme puree and Hanging Tree Muscat jus [NF, GF]
Pan fried beef eye fillet, potato rosti, green pea puree and shallot jus [NF, GF]

[V] Vegetarian [VG] Vegan [GF] Gluten Free [NF] Nut Free [DF] Dairy Free

DESSERTS

Lemon and raspberry torte, passionfruit meringue and vanilla crème chantilly [NF]

Chocolate delice, raspberry and beetroot glaze with hokey pokey ice cream [NF]

Mango and passionfruit panna cotta, lychee and mix berry coulis [GF, NF]

Chocolate mud cake, chocolate fudge and chocolate truffle on a bed of chocolate soil [NF]

Pear and almond tart with caramel rocky road ice cream with chocolate crisp

Mango tart with coconut cream sauce and lime sorbet

Crème brulee, Grand Marnier ice cream and fresh berries [NF]

Layered tiramisu, raspberry and rich chocolate mud cake with pistachio biscotti

Chocolate raspberry coconut pebble, raspberry jelly, dark chocolate, coconut mousse on a crunchy oat base [VG]

Coffee stone, chocolate cake, hazelnut, coffee, marscopone mousse [V, GF]

Kirkton Park cheesecake with coconut ice cream, chocolate crumbs, fresh berries [V, NF]

BUFFET DINNER MENU

Minimum 25 guests

CLASSIC BUFFET MENU

\$70 pp

COLD SELECTION

Grazing table of sliced meats, grilled Mediterranean vegetables and local olives [GF]

Assorted bread rolls, dips and butter

SALAD SELECTION

German style potato salad with crispy bacon [NF, GF]

Crisp garden green salad [V, NF, GF, DF]

Condiments and dressings

HOT SELECTION

Grilled local fish fillet, asparagus and capers, citrus salsa and beurre blanc sauce [NF, GF]

Slow cooked beef with mushroom and pickled vegetables [GF]

Thai spiced chicken with coriander and coconut sauce [NF]

Penne pasta with mushroom garlic alfredo sauce [V, NF]

SIDE DISHES

Herb roasted potatoes [V, GF, DF, NF]

Steamed vegetables [V, GF, DF, NF]

Dessert selection

Sliced seasonal fruit [VG, GF, DF, NF]

Lemon meringue tartlets [NF]

Passionfruit cheesecake [NF]

Binnorie cheese platter with grapes, quince and crisp breads

Freshly brewed coffee and a selection of teas

BUFFET DINNER MENU

Minimum 25 guests

AUSTRALIAN BBQ MENU

\$70 pp

SALAD SELECTION

Potato and egg salad [V, GF, NF]
Crisp green garden salad [V, GF, NF]
Traditional coleslaw [V, GF, NF]
Condiments and dressings

FROM THE GRILL

Herb garlic marinated fish [NF, GF, DF]
Peppered beef medallion [NF, GF, DF]
Lamb BBQ sausages [NF]
Signature salt marinated chicken thigh [GF, NF, DF]
Seasoned vegetables [NF, GF, DF]

SIDE DISHES

Corn on the cob [NF, GF]
Baked potatoes [NF, GF]

DESSERT SELECTIONS

Sliced seasonal fruit [VG, GF, DF, NF]
Smashed pavlova [NF]
Strawberry lamington
Freshly brewed coffee and a selection of teas

BUFFET DINNER MENU ADD ONS

SUSHI AND SASHIMI

\$15 pp

Chef's selection of hand rolled sushi, nori sushi, fresh cut sashimi and a cold selection of tataki

SEAFOOD SENSATION

\$20 pp

Natural oysters with a selection of condiments: lemon, shallots in red wine vinegar, sweet chili and coriander

Smoked salmon with sour cream, Spanish onion and chives

Chilled prawns with cocktail sauce or fresh prawns on ice

Marinated mussels on ice

Steamed crab

SUCKLING PIG

Whole pig [min. 70 pax - max. 120 pax]

\$20 pp

Roast suckling pig carving station served with apple sauce and jus

CARVING STATION

Please choose 1 from the selection below

\$20 pp

Beef sirloin with a mustard pepper crust [GF, DF, NF]
served with onion compote, red wine jus, whole grain and dijon mustard

Roasted pork loin [NF, GF]
Served with apple sauce, pan jus and steamed potatoes

Roasted lamb leg with rosemary and garlic [NF, GF]
Served with mint sauce, assorted mustards and roast potatoes

Whole roasted chicken [NF]
Served with bread onion stuffing, assorted mustards and herb mayonnaise

GRAZING IN THE HUNTER DINNER MENU

\$80 pp

Minimum 20 guests

ON ARRIVAL

Selection of local olives marinated with garden grown herbs [V, GF, DF]

Pear, fennel and orange salad [V, NF, GF]

Crispy mesclun with local greens, citrus vinaigrette [V, NF, GF]

Assorted local breads

SHARED TABLE MENU

Slow roasted beef striploin, sweet potato pulp, Hanging Tree Wine jus [NF, GF]

Pan seared local fish with snow pea tendrils and saffron velouté [V, NF, GF]

Signature salt marinated chicken thigh

Tortellini pasta with truffle pumpkin sauce [V, NF]

Kirkton Park farm grown rosemary and garlic potato [V, NF, GF]

Steamed green with herb oil [V, NF, GF, VG]

DESSERT STATION

Sliced seasonal fruit platter [V, NF, GF]

Chef's selection of desserts

Binnorie cheese selection

WOOD FIRED PIZZA EXPERIENCE

\$45 pp

Minimum 10 guests

SHARED TO THE TABLE:

Selection of 4 pizzas

Garlic [V, NF]

Slow roasted smoked garlic puree, Murray River sea salt and olive oil

Italian [V, NF]

Napoli sauce, semi-dried tomato, Kirkton Park garden grown basil pesto and mozzarella

Tandoori Chicken [NF]

Tomato base, tandoori marinated chicken, shaved Spanish onion, capsicum, mozzarella, finished with fresh mint yoghurt

Pulled Pork [NF]

BBQ double cooked pork belly, pineapple, grilled capsicum, spring onion, mozzarella and BBQ sauce

Kirkton Park Veggie Love [V]

Tomato sauce, wood fired oven roasted vegetables, neighbour garden olives and cheese

Meat Lover [NF]

Tomato base, onion, mozzarella, slow cooked chicken, pork and pepperoni

Seafood [NF]

Mixed seafood and mushroom with tomato base, mozzarella

SHARED TO THE TABLE:

Binnorie cheese board, quince paste, muscatels, lavosh

Kirkton Park charcuterie platter with locally sourced cold cuts, Hunter Belle cranberry and pistachio cheddar, wood fire oven baked seasoned vegetables [NF]

Hunter Valley olives [V, NF]

[V] Vegetarian [VG] Vegan [GF] Gluten Free [NF] Nut Free [DF] Dairy Free

Chef's selection of desserts

ADD THE UNIQUE VOCO™ TOUCH

WOOD FIRED PIZZA COOKING CLASS

\$15 pp

In conjunction with the wood fired pizza experience menu

SIGNATURE COCKTAIL MAKING CLASS

\$70 pp

3 cocktails, mixing instructions and canapés at the end of the session

POP UP CELLAR DOOR

\$15 pp

45 minute wine tasting

Add a cheese board for an additional \$7.00 per person

Add canapés for an additional \$20.00 per person

SUSTAINABILITY WALK

\$10 pp

Includes personalised walk through the vegetable garden, solar panels and bee hive.

Feed the chickens and pigs and collect the eggs for breakfast

Duration 30 - 45 Minutes

Add a signature Epoche cocktail for an additional \$10 per person

BONFIRE EXPERIENCE

\$300 SET UP FEE

Add an 1 hour beverage package for \$28 per person

Add mulled wine and hot chocolate for \$15 per person

Add 30 minutes of canapés for an additional \$20 per person

HIGH TEA

\$59 pp

Including glass of Peterson House Sparkling on arrival

\$69 pp

Add a bottle of Peterson House Sparkling

\$38

SOMETHING SWEET

5 different types of gorgeous petite cakes which may include;

Raspberry mini cheesecakes

Almond cakes with apricot jelly and pistachio

Chocolate brownies

Caramel and cinnamon fingers with caramelised apple

Opera slice

Raspberry lemon fingers

Mini orange cakes

Mixed macaroons [V]

Baby éclairs

In house baked scones with lashings of thick cream and seasonal jam

SOMETHING SAVOURY

Smoked salmon and cucumber sandwich with dill cream

Mini brioche roll with ham, tomato, rocket and dijon aioli

Mini brioche with chicken, cucumber, chives and sour cream

German rye, beef, caramelised onion and tomato chutney

HOT ITEMS

Beef sausage rolls

Mushroom and cheese arancinis [V]

Chicken empanadas

Vegetable falafels [V]

CHEESE HIGH TEA

\$65 pp

Including glass of Peterson House Sparkling on arrival

\$75 pp

Add a bottle of Peterson House Sparkling on arrival

\$38

Add a bowl of strawberries and cream

\$6 pp

LOCAL CHEESE & CONDIMENTS

Binnorie Dairy triple cream brie

Binnorie Dairy duetto

Binnorie Dairy cheddar

Binnorie Dairy chilli, garlic and rosemary labna

Wood-fired cooked brie

Woodland's olives with feta

Lavosh crackers

Mixed nuts

SOMETHING SAVOURY

Smoked salmon and cucumber sandwich with dill cream

Mini brioche roll with ham, tomato, rocket and dijon aioli

Mini brioche with chicken, cucumber, chives and sour cream

German rye, beef, caramelised onion and tomato chutney

HOT ITEMS

Beef sausage rolls

Mushroom and cheese arancini [V]

Chicken empanadas

Vegetable falafels [V]

FUNCTION BEVERAGES

STANDARD PACKAGE

1 hour **\$28 pp** | 2 hours **\$36 pp** | 3 hours **\$44 pp** | 4 hours **\$52 pp** | 5 hours **\$60 pp**

WINES

Select 4

- Peterson House Gateway Sparkling Wine, HV
- Peterson House Pink Blush Sparkling, HV
- Tamburlaine Rosé, HV
- Tyrell's Old Winery Semillon Sauvignon, HV
- Keith Tulloch Per Diem "Pario" Pinot Gris, HV
- Gartlemann Cabernet Merlot, HV
- Tulloch Cabernet Sauvignon, HV

BEERS

Select 2

- Corona
- Hahn Super Dry
- James Boags Premium
- XXXX Gold
- Tooheys New
- James Boags Light

NON ALCOHOLIC

- Juice
- Soft Drink

PREMIUM PACKAGE

1 hour **\$38 pp** | 2 hours **\$46 pp** | 3 hours **\$54 pp** | 4 hours **\$62 pp** | 5 hours **\$70 pp**

WINES

Select 4

- Hanging Tree Brut, HV
- Tamburlaine Blanc de Blanc, HV
- Tulloch Verscato, HV
- Iron Gate Estate Rosé, HV
- Audrey Wilkinson Chardonnay HV
- Oakvale Off-Dry Semillon, HV
- Oakvale Verdelho, HV
- Keith Tulloch Viogner, HV
- First Creek Botanica Shiraz, HV
- Audrey Wilkinson Pinot Noir, HV

BEERS

Select 2

- Corona
- Hahn Super Dry
- James Boags Premium
- XXXX Gold
- Tooheys New
- Young Henry's Newtowner
- Young Henry's Lager
- Monteith's Apple Cider
- Lovedale Lager
- Darlo Dark
- James Boags Light

NON ALCOHOLIC

- Juice
- Soft Drink

VOCO™

AN IHG® HOTEL

Kirkton Park

HUNTER VALLEY

CONFERENCE & EVENT BOOKINGS

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Prices are per person. Menu items are subject to seasonal availability.

