



DUNGOWAN

— BREWERY —

The Dungowan Canapé Selection - \$44pp

(4 Options, Extra \$7 Per person per option)

Brisket Croquettes - Golden and crispy, topped with a small dab of house chimichurri.

Twice-Cooked Pork Belly Bites - (GF): Crispy pork belly cubes served on a bamboo skewer, finished with a sticky apple and mustard glaze.

Braised Lamb Crostini - Slow-cooked 'Hills to Grills' lamb shoulder served on toasted sourdough rounds with a hint of chimichurri. (Replacing the prawns)

Cantina Empanadas - (VE): Mini corn and black bean empanadas served with a dot of chilli tomato jam.

Smoked Salmon Blinis - Bite-sized pancakes topped with flaked smoked salmon, citrus cream, and fresh dill

Pan-Seared Halloumi Bites (V) Served warm on a crostini with smokey sugo sauce

Zesty Med Skewers (GF/V option) - Mini Mediterranean skewers finished with a rich balsamic glaze

Brewery Bruschetta (V/VGO) - Toasted sourdough crostini topped with blistered cherry tomatoes, confit garlic, and fresh herbs

The Dungowan Grazing Boards

All Our Grazing Boards contain generous rotation of Hunter Belle cheeses, Premium cured meats, House-smoked olives, and a variety of house-made dips & relishes complete with artisan crackers, toasted Turkish bread and fresh seasonal fruit.

Small Board (Caters up to 10 people): \$220

Medium Board (Caters up to 25 people): \$750

Large Grazing Table (Caters up to 50 people): \$1500