



DUNGOWAN

— BREWERY —

Dungowan Classic

A more formal alternate drop plated option for weddings and corporate events. Event organizers to choose two options per course to be served alternately.

Option	Price Per Person
3-Course	\$99.00
2-Course	\$79.00
Premium Steak Main Upgrade	+\$10.00 (Added to package price)

Dungowan Classic Menu Details

Entrée

Twice-Cooked Pork Belly - Sweet potato purée, apple, mustard jus, herbs.

Creamy Garlic Prawns - Turmeric Rice, fresh herbs, lemon, garlic cream sauce).

Smoked Brisket Croquettes - Served with house slaw and chimichurri.

Roasted Pumpkin & Whipped Tahini - Crispy chickpeas, pistachio, herbs, pomegranate (V/GF).

Cantina Empanadas - Corn & black bean empanadas served on a bed of charred corn, rocket, and avocado salsa, finished with a chimichurri drizzle and chilli tomato jam (VE).

Main

Slow-Cooked Brisket - Creamy potato mash, roasted carrots, seasonal greens, red-wine jus

Pan-Roasted Market Fish - Seasonal vegetables, Rosemary roast potatoes, herbs, lemon beurre blanc

Braised 'Hills to Grills' Lamb Shoulder - Served with turmeric rice, seasonal greens, and chimichurri

Dungowan Roast Pork - Apple sauce, seeded mustard, pan gravy, rosemary chat potatoes

Stuffed Field Mushroom - Spinach, garlic, onion filling, Parmesan & Hazelnut crumb, Balsamic glaze (V).

Premium Upgrade Option: 300g 'Hills to Grills' Scotch Fillet - Creamy mash, seasonal greens, and Bearnaise or red wine jus

Dessert

Sticky Date Pudding - Butterscotch sauce, vanilla ice cream

Chocolate & Raspberry Tart - Chantilly Hazelnut cream, seasonal berries

Salted Caramel Crème Brûlée - Pistachio biscotti (GFO).

Classic Pavlova - Fresh seasonal fruit, passionfruit pulp, whipped Chantilly cream (GF).

Warm Chocolate Brownie - Served with rich chocolate sauce and vanilla bean ice cream

Our kitchen is proud to offer an allergy-aware approach. Most dishes can be adapted for Gluten-Free (GF), Dairy-Free (DF), or Vegan (VE) requirements upon request. Please confirm all dietary needs 14 days prior to your event.

To book your function, please contact us:

Sammy Cook

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