



DUNGOWAN

— BREWERY —

Dungowan Country Feast

This option features a Shared Banquet style.

Option	Price Per Person
3-Course (Entrées, Mains & Dessert)	\$89.00
2-Course (Entrées & Mains or Mains & Desserts)	\$69.00
Mains & Sides	\$49.00
Add Arrival Breads	\$9.00
Premium Steak Upgrade (Scotch Fillet)	+\$19.00

Country Feast Menu Details

Arrival Breads:

Toasted Turkish Bread

blistered cherry tomatoes, house smoked olives, confit garlic, crispy chickpeas, toasted herbs

Cheese and Herb Garlic Sourdough.

Entrées:

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

House Spiced Crispy Fried Chicken - Honey-chilli glaze, rocket, herbs, lemon

Roasted Pumpkin & Whipped Tahini - Crispy chickpeas, pistachio, herbs, pomegranate

Spanish Garlic Prawns - Tumeric Rice, herbs, lemon, garlic cream sauce

Mains

Slow-Cooked Dungowan Beef Brisket - Red wine and herb jus

Roast Pork Apple sauce, seeded mustard, pan gravy

Market Fish - Lemon, herb butter, seasonal garnish

Stuffed Field Mushroom - Spinach, garlic and onion filling, parmesan and hazelnut crumb, balsamic glaze

Premium Upgrade: Add 'Hills to Grills' Scotch Fillet (Cooked medium, sliced for sharing, served with Bearnaise or Red Wine Jus)

Sides & Dessert: Creamy mash, Rosemary roast potatoes, Seasonal greens, Garden salad.
Dungowan Dessert Board - Sticky date pudding, Chocolate & Raspberry Tart, Seasonal fruit, Mini cheesecake, Chantilly Cream, Chocolate sauce