

**VOCO**<sup>™</sup>  
— BY IHG —

**Kirkton Park**  
Hunter Valley

# First things first: Breakfast

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Click [HERE](#) our current meeting offers

Click [HERE](#) for a virtual tour of our 70 acre boutique estate

## Fancy a treat?

### TAKE AWAY BREAKFAST

**\$25 PP**

(minimum 15 guests)

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Whole fruit (VE,V,NF,GF,DF)  
Ham and cheese croissant (NF)  
Chef Selection of sweet or savoury muffin (V)  
Yoghurt (V)  
Cheese and crackers (NF)  
Bottle of water or juice

### EXPRESS STAND-UP BREAKFAST

**\$28 PP**

(minimum 20 guests)

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Bacon and egg sliders (NF)  
Corn fritter sliders with avocado (V,NF)  
Sliced seasonal fresh fruit platter (VE,V,NF,GF,DF)  
Selection of croissants, muffins and Danish pastries (V)  
Chilled selection of juices  
Freshly brewed coffee by Piazza D'Oro  
Premium LMDT tea selection

VE – Vegan | V – Vegetarian | NF – Nut Free | GF – Gluten Free | DF – Dairy Free  
all protein excluding pork is halal certified

minimum 20 guests

## Full buffet breakfast \$49 PP

### COLD ITEMS

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Sliced seasonal fruit platter (VE,V,NF,GF,DF)

Selection of cereals and bircher muesli (V)

Natural yoghurt with condiments (V,NF,GF)

Fresh baked croissants, pain au chocolate, Danish pastries and homemade muffins (V)

Selection of toasting breads with jam preserves and spreads (V)

Selection of chilled fruit juices

Selection of full cream, low fat and alternate milks (VE,V,GF)

### HOT ITEMS

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Grilled and smoked bacon (NF,GF,DF)

Gourmet pork chipolata sausages (NF,GF,DF)

Sautéed button mushrooms (VE,V,NF,GF,DF)

Grilled roma tomatoes (VE,V,NF,GF,DF)

Hash browns (V,NF,DF)

Creamy scrambled eggs (V,NF,GF)



minimum 20 guests

## Plated breakfast \$49 PP

### SERVED TO THE TABLE

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Chilled orange juice

Sliced seasonal fruit platter (VE,V,NF,GF,DF)

Fresh baked croissants, Danish pastries and homemade muffins (V)

Freshly brewed coffee by Piazza D'Oro

Premium LMDT tea selection

Selection of full cream, low fat and alternate milks (VE,V,GF)

### HOT PLATED SELECTIONS

CHOOSE TWO OF THE FOLLOWING

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Aussie breakfast with crispy bacon, pork chipolata sausages, scrambled eggs, hash brown and toasted sour dough (NF)

Eggs benedict with shaved ham, grilled tomato, hash brown and hollandaise sauce (NF)

Poached eggs with smashed avocados and mushrooms, hash brown and grilled tomatoes (V, NF)



**Half day delegate  
package \$84 PP**

**Full day delegate  
package \$94 PP**

SERVED ON

## Monday & Thursday

### MORNING TEA

Belgian chocolate twist (V)  
Vegetable samosa (V,NF)  
Freshly brewed coffee by Piazza D'Oro  
Premium LMDT tea selection

### LUNCH

Chicken tagine with olive and preserve lemon (NF)  
Baked herb crusted cauliflower gratin (V)  
Cumin flavoured rice (V,GF,NF)  
Spiced quinoa, slow cooked pumpkin, blistered beans  
with Mediterranean dressing (V,NF,GF)  
Semi dried tomato, spinach and pine nut pasta salad (V,GF)

Fresh seasonal fruit plater (V,NF,GF)  
Lychee rose torte with fresh berries (VE,GF)

Assorted soft drinks, juice and water

### AFTERNOON TEA

Portuguese tart (V)  
Pork and fennel sausage roll (NF)  
Freshly brewed coffee by Piazza D'Oro  
Premium LMDT tea selection

SERVED ON  
**Tuesday  
Friday &**

**MORNING TEA**

Apple crumble (V)  
Vegetable empanadas (V,NF)  
Freshly brewed coffee by Piazza D'Oro  
Premium LMDT tea selection

**LUNCH**

Tender grass-fed beef and caramelised onions served with mustard jus (GF,DF,NF)  
Fried tofu and Asian vegetables in a sweet chilli soy sauce (V,GF)  
Herb garlic roasted potatoes (GF,DF,NF,V)  
Asian style slaw (V,GF)  
Crispy green leaf with, edamame, cucumber, tomatoes and  
Japanese sesame dressing (V)

Fresh seasonal fruit plater (V,GF,NF)  
Red velvet slice (V)

Assorted soft drinks, juice and water

**AFTERNOON TEA**

Chocolate mousse tart (V)  
Chicken and leek pie (NF)  
Freshly brewed coffee by Piazza D'Oro  
Premium LMDT tea selection

SERVED ON  
**Wednesday  
Saturday &**

**MORNING TEA**

Panna chocolate (V)  
Pumpkin arancini (GF,V,NF)  
Freshly brewed coffee by Piazza D'Oro  
Premium LMDT tea selection

**LUNCH**

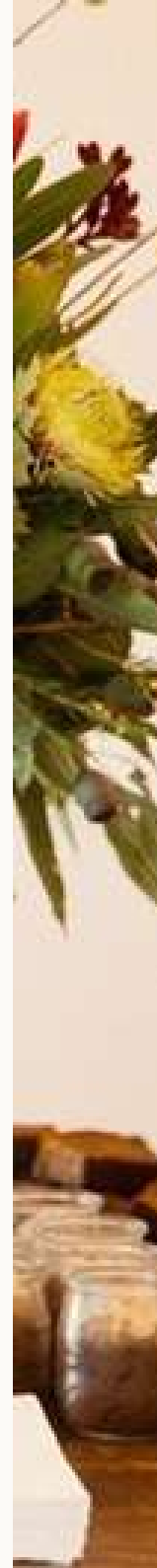
Oven roasted lamb rump, grilled zucchini and olive (GF,NF)  
Penne pasta with confit tomatoes, roasted mushrooms and fresh garden herbs  
served in a creamy tomato ragu (V,NF)  
Steamed green vegetable with lemon herb oil (V,GF,NF)  
Rocket salad with citrus, fennel and parmesan (GF,V,NF)  
Greek salad with feta and olives (V,GF,NF)

Tiramisu slice with berries crumb (V)  
Fresh seasonal fruit plater (V,GF,NF)

Assorted soft drinks, juice and water

**AFTERNOON TEA**

Profiteroles (V)  
Lamb and harissa sausage roll (NF)  
Freshly brewed coffee by Piazza D'Oro  
Premium LMDT tea selection



**SERVED ON**  
**Sunday**

**MORNING TEA**

Muesli jar with coconut yoghurt, fresh berries (V)  
Corn fritters (V,NF)  
Freshly brewed coffee by Piazza D'Oro  
Premium LMDT tea selection

**LUNCH**

Chicken Caesar wrap (NF)  
Roast beef and caramelised onion baguette (NF)  
Oven roasted lamb kofta with mint yoghurt (NF)  
Mushroom and mozzarella arancini (V)  
Garden salad with tomato, cucumber, onion and house dressing (V,GF,NF)  
Fresh apple slaw with sweet and spicy dressing (V)

Mango cheese cake (V)  
Seasonal fruit plater (V)

Assorted soft drinks, juice and water station

**AFTERNOON TEA**

Carrot cake (V)  
Spinach and feta calzone (V,NF)  
Freshly brewed coffee by Piazza D'Oro  
Premium LMDT tea selection



## Want a bit more at break time?

### SWEET TREATS \$5 EACH & PP

Chocolate and walnut brownie (V)

Lemon tart (V)

Tropical delight torte (V)

Assorted boutique eclairs (V)

Mini assorted cheesecakes (V)

Fresh seasonal fruit plate (GF,NF,DF,V)

Portuguese tart (V)

House made mini cranberry scones served with cream and jam (V)

### SAVOURY TREATS \$5 EACH & PP

Spinach and fetta filo (V,NF)

Buter chicken pie (NF)

Ricotta pastizzi (V)

Assorted quiche (NF)

Pumpkin corn fritter (V)

### BARISTA COFFEE CART \$500 PER DAY

Inclusive of unlimited barista coffee 30 minutes prior to meeting commencing, morning tea & afternoon tea

\*available in Hunter Rothbury room only

## Want a bit more at lunch time?

### LUNCH HOT OPTIONS \$10 EACH & PP

Pan seared beef sirloin with roasted root vegetables and mustard jus (GF,NF)

Roasted honey and harissa salmon with charred broccolini (GF,DF)

Tortellini with creamy mushroom with truffle sauce (V)

Cauliflower and chickpea with roasted peppers and lemon sauce (V)

Green chicken curry (NF)

Teriyaki beef with enoki mushrooms and garden grown shallots (DF)

Grilled dukkha coated lamb rump with charred zucchini

and red onion seeded mustard jus (DF)

Pumpkin ravioli with a creamy white wine and tarragon sauce grated parmesan

and blistered heirloom tomatoes (V)

### LUNCH SALAD OPTIONS \$8 EACH & PP

Potato and smoked speck salad (NF,GF)

Rainbow chard and mix leaf salad with orange, garden herbs  
and zesty citrus dressing (V,NF,GF)

Bean and pomegranate salad with feta, herbs toasted almonds  
and baby spinach and truffle infused oil dressing (V,GF)

Roasted sweet potato and coriander salad with fresh herb  
and citrus dressing (GF,NF,V)

**Full day delegate  
package \$104 PP**

**Half day delegate  
package \$94 PP**

minimum 15 guests

## Vegan day delegate package

### MORNING TEA

Pumpkin roll (V,NF)

Organic chia pudding with mixed berries (VE,DF)

Freshly brewed coffee by Piazza D'Oro

Premium LMDT tea selection

### LUNCH

Chermoula couscous, pumpkin and estate rocket salad (VE,V,NF)

Tossed garden salad with extra virgin olive oil (VE,V,NF,DF,GF)

Wood fired roast pumpkin steak with maple and pepita seed (VE,V,GF,DF)

Baked vegan meat with herb garlic mushroom (VE,V,GF,DF)

Steamed broccoli with herb oil (VE,V,NF,GF,DF)

Stir-fried tofu with Asian vegetables (VE,V,GF,DF)

Sliced seasonal fruit platter (VE,V,NF,GF,DF)

Chocolate crumble cake (VE)

Assorted soft drinks, juice and water station

### AFTERNOON TEA

Vegan scones with jam (VE,V,NF,DF)

House made falafel with tomato relish (VE,V,GF,DF)

Freshly brewed coffee by Piazza D'Oro

Premium LMDT tea selection

minimum 15 guests

# Sustainable day delegate package **\$104 PP**

## MORNING TEA

Spinach and feta roll (V)  
Organic chia pudding with mixed berries (V)  
Freshly brewed coffee by Piazza D'Oro  
Premium LMDT tea selection

## LUNCH

Kurri Kurri bread rolls with organic butter (V)  
Tossed salad with extra virgin olive oil (V,NF,GF,DF)  
Market roast vegetable salad with mountain pepper dressing (V,NF,GF,DF)  
Wood fired oven roasted Little Hill Farm chicken with salsa verde (NF,GF,DF)  
Locally source catch of the day with chimichurri (NF,GF,DF)  
Wood fired pumpkin steak with maple and pepita seed (V,GF,DF)  
Steamed broccoli with herb oil (V,NF,GF,DF)

Sliced seasonal fruit platter (V,NF,GF,DF)  
Orange and almond cake (V,GF)

Assorted soft drinks, juice and water station

## AFTERNOON TEA

Vegan Scones with strawberry jam (V,NF,DF)  
House made falafel with tomato relish (V,GF,DF)  
Freshly brewed coffee by Piazza D'Oro  
Premium LMDT tea selection

minimum 15 guests

# Morning **OR** afternoon tea **\$25 PP**

## HEALTHY BREAK

Fruit skewers with cinnamon and vanilla yoghurt (V,NF)  
Vegetables crudité with chefs selection of homemade dip (V,NF,GF,DF)  
Granola with vanilla yoghurt with berry compote (V)  
Freshly brewed coffee by Piazza D'Oro  
Premium LMDT tea selection

## HUNTER VALLEY BREAK

Binnorie Dairy cheese with condiments (V)  
Woodland's olives (V,NF,GF,DF)  
House made garlic bread (V)  
Garden grown vegetable vol-au-vent (V)  
Freshly brewed coffee by Piazza D'Oro  
Premium LMDT tea selection

## RECOVERY BREAK

Bacon and egg sliders (NF)  
Selection of mini homemade pizzas (NF)  
Hot chips (V)  
Freshly brewed coffee by Piazza D'Oro  
Premium LMDT tea selection

## WINTER VALLEY BREAK

Soup station (V, NF)  
Hot chocolate  
Freshly brewed coffee by Piazza D'Oro  
Premium LMDT tea selection

minimum 10 guests

# Platters

## Mediterranean Platter

Grilled seasonal vegetables, cured meats, dips, fried tortillas and Turkish bread

\$7PP

## Asian Delights

Thai spring rolls, vegetarian curried samosas and Szechuan spiced chicken bites

\$9PP

## Taste of Japan

Selection of assorted sushi, nigiri and salmon sashimi

\$10PP

## Aussie Favourites

Assorted mini pies, quiche lorraine and beef sausage rolls with tomato chutney

\$9PP

## Binnorie Cheese Platter

Triple cream brie, blue and vintage cheddar with crackers and dried fruits

\$9PP

## Something Sweet Platter

Chef's selection of mini cakes and petit fours

\$9PP

## Satay Platter

Beef with garlic and sumac, and spicy lamb skewers served with dipping sauce

\$8PP

## Sandwich Platter

Chef's selection of sandwiches and rolls

\$5PP

minimum 10 guests

# Takeaway lunch options

\$49 PP

Chicken wrap, grilled chicken, crisp lettuce and herb mayo in a soft tortilla wrap (NF)

Chef's selection salad, seasonal fresh salad prepared daily by our chef (V,GF,NF)

Cheese and crackers, premium cheese served with assorted crackers (NF,V)

Homemade muffin, baked daily, assorted flavours (V)

Whole Fruit (V,GF,DF,NF)

Bottled still water

minimum 10 guests

# Working style \$49 PP

## one

MONDAY | THURSDAY | SUNDAY

Wood fire roasted cauliflower, baby spinach and tomato (V,NF,GF,DF)

Baby potato salad, with green peas and grain mustard dressing (V,NF,GF)

Ham, cheese, tomato chutney and mustard mayonnaise sandwich (NF)

Chicken Caesar wrap (NF)

Egg, mayonnaise and shredded lettuce sandwiches (NF)

Chef's selection of a dessert

Tropical fruit platter

## two

TUESDAY | FRIDAY

Asian style fresh noodles and cabbage salad (V,NF)

Mix garden leaf salad (V,NF,GF,DF)

Tuna, red onion and shredded iceberg sandwich (NF,DF)

Roast chicken and baby lettuce wrap with Cajun spices (NF,DF)

BLT - Bacon, coral lettuce and organic tomatoes (NF)

Chef's selection of a dessert

Tropical fruit platter

## three

WEDNESDAY | SATURDAY

Roast pumpkin, chickpea and feta salad (V,NF,GF)

Baby rocket salad (V,NF,GF,DF)

Pesto chicken, cucumber, rocket and cheese sandwich (NF)

Mediterranean grilled vegetables and basil pesto wrap (V)

Ham, cheese, tomato, tomato chutney & mustard mayonnaise wrap (NF)

Chef's selection of a dessert

Tropical fruit platter

**First comes  
lunch,  
then comes  
dinner**

**Native menu**  
**\$129 PP**

(minimum 15 guests)

**ENTREE**

- Sydney rock oyster, desert lime foam (GF,NF)  
Hiramasa kingfish crudo, lemon myrtle, finger lime, radish and saffron lemon puree (GF,NF)  
Smoked kangaroo loin, pickled muntries, roasted macadamia nut, baby herbs and mountain pepper dressing (GF,DF)  
Miso glazed eggplant, pickled karkalla, edamame beans, wasabi and sesame (GF,NF,V)  
Berry myrtle tea smoked duck breast, davidson plum, roasted baby beets and black rice (GF,NF,.)  
Beef tartare, egg yolk, pickles, white miso mayo, fried kale, samphire, lavosh (NF)

**MAINS**

- Seared barramundi with warrigal greens, chimmichuri, shaved fennel and finger lime sauce (GF,DF,NF)  
Roasted Pukara rack of lamb with lentil cassoulet, baby vegetables, river mint, parsnip puree and smoked black garlic (GF,NF)  
Wagyu beef striploin, bush tomato, roasted baby turnip, carrots with native thyme jus (GF,DF,NF)  
Roasted beetroot and Binnorie Dairy chèvre ravioli, truffle foam, parmesan with native thyme butter sauce.(V,NF)

**DESSERT**

- Chocolate fondant with Davidson plum jam and finger lime (V)  
Lemon myrtle and citrus tart with whipped passionfruit creme fraiche (V,NF)  
Apple and rhubarb crumble with vanilla bean ice cream and cinnamon myrtle custard (V)  
Wattle seed crème brulee with berry puree and toasted biscotti (V)

# Plated dinner menu

## Cold Entrees

Whisky cured Tasmanian salmon, pickled heirloom beetroot,  
black olive crumb (NF, GF)

Mooloolaba prawns, Thai salad, kafir lime and coriander dressing (GF, DF)

Binnorie Dairy burrata, crispy kale, pickled heirloom tomato,  
noisette sourdough (V, NF)

Soy poached chicken salad, sautéed shimeji mushroom, wasabi chimichurri, golden  
sultana emulsion (GF, DF)

## Hot Entrees

Slow braised pork belly, sweet corn and pineapple salsa,  
seeded mustard jus (GF, DF, NF)

Lamb back strap, charred zucchini salad, harissa, mint yoghurt (NF)

House smoked duck breast, beetroot emulsion, puffed black rice (GF, NF)

Saffron and bush tomato risotto, mascarpone, macadamia crumb,  
parmesan crumb (V)

Heirloom tomato tart, onion jam, goat cheese, rocket, feta, olive crumb, tomato and  
basil vinaigrette (NF, V)

## Mains

Oven roasted lamb back strap, pickled shiitake mushrooms, potato fondant, charred  
kale, parsnip purée (GF, NF)

Thyme marinated roast chicken breast, sweet potato mash, broccolini, seeded  
mustard sauce (GF, DF, NF)

Market fish, duck fat confit kipfler potato, spinach and watercress purée, seasonal  
vegetables, truffle and saffron velouté (GF, DF, NF)

Slow braised grass fed beef cheek, truffle potato, green broccolini, confit cipollini  
onion (GF, NF)

Beef striploin 220gm, beurre noisette, garlic pomme purée, asparagus, espresso  
balsamic sauce (GF, NF)

Native pepper crusted pork cutlet, wattle seed mash, roasted baby carrots, bush  
tomato jus (GF)

Miso marinated eggplant, edamame bean, caponata with  
raisins and herbs (V, GF, NF)

Roast field mushroom, grilled asparagus, quinoa tabbouleh, chickpea puree, white  
bean puree (V, GF, DF, NF)

## Dessert

Apple and rhubarb crumble, vanilla Chantilly cream,  
fresh berries (V)

Citrus tart, mascarpone custard, hazelnut crumble (V, LG, N)

Orange almond cake, fresh raspberries, raspberry coulis (V, N)

New York baked cheesecake, mixed berry compote,  
fresh berries (V)

White chocolate pannacotta, ginger streusel, morello cherry (V)

Warm chocolate brownie, chocolate sauce, honeycomb, vanilla  
ice cream (V)

Sticky date pudding, butterscotch sauce, vanilla ice cream (V)

Hunter Valley cheese board, chef's selection of Hunter Valley  
cheeses, lavosh, quince paste, seasonal fruit, local honey

## SIDES \$10 EACH

New season chat potatoes, confit garlic, herb sea salt (VG, LG)

Steamed seasonal greens, miso sesame dressing, almonds (VG, N)

Rocket and stone fruit salad, parmesan and orange dressing (V)

Crisp lettuce, cherry tomatoes, cucumber, red onion, house dressing

Roasted carrot, chilli honey, pecan (V, N)



2 courses \$85 PP | 3 courses \$95 PP | minimum 10 guests

# Locavore group menu

## ENTREES

Butter-Poached Slipper Lobster (GF, NF)

Butter-poached slipper lobster, fragrant red curry broth, pineapple, finger lime salad

Field Mushroom & Coconut Pumpkin Purée (V, NF)

Roasted field mushroom, silky coconut pumpkin purée, fresh rocket, orange, feta salad., toasted coconut, aged balsamic glaze

House Smoked Duck Breast (GF, DF, NF)

House smoked duck breast, duck rillettes, pickled cherry, grapefruit, Davidson plum purée

## MAINS

Wagyu Beef Sirloin MBS 4+ (GF, NF)

220g Wagyu Sirloin, Hawaiian sweet potato, heirloom carrots, sugar snaps, bone marrow

Thyme Marinated Roast Chicken Breast (GF, DF, NF)

Thyme marinated roast chicken breast, sweet potato mash, broccolini, seeded mustard sauce

Charred pumpkin (V, GF, DF)

Charred Pumpkin, macadamia nut purée, native herb oil, wattle seed crunch, pickled finger lime

## DESSERT

Strawberry Consommé (V, NF, GF)

Vocomisu (V)

Crème Brûlée (V, GF)

\$85 PP | minimum 20 guests

# Deluxe buffet

Bread basket of crusty loaves and rolls

## SALADS

Assorted antipasto with a range of grilled and marinated vegetables

Selection of fresh baked bread and dips

Chickpea, beetroot, pomegranate, mesclun leaves and feta salad

Crisp green leaves, smoked chicken with parmesan ranch dressing

Bean, cauliflower, fig, raisins, mixed leaves with Moroccan dressing

## HOT ITEMS

Humpty Doo Barramundi, beans, heirloom tomato with sauce vierge (GF)

Whole roast wagyu cube roll, Dutch carrots and red wine jus (NF,GF)

Baked herb chicken breast, pumpkin, broccoli served with Cajun romesco (GF,DF)

## SIDE DISHES

Cauliflower and confit garlic gratin (V,NF)

Seasonal steamed vegetable with dukkha and balsamic glaze (V,NF,DF)

Roasted kipfler potatoes (V,NF,GF,DF)

## DESSERT

Fresh seasonal fruit platter (GF,DF,NF,V)

Sticky date pudding (V)

Binnorie Dairy cheese platter with quince paste and assorted crisp breads and crackers (V)

\*\*Tiger prawns 3 per person \$10.50 (Classic Cocktail Sauce)

\*\*Pacific oysters 2 per person \$8.50 (Hunter Valley Verjuice & Shallot Mignonette)

\$115 PP | minimum 15 guests

# Grazing in the Hunter

## Breads & Accompaniments

Kurri Kurri olive & cheese bread served warm with local olive oil and butter (V)

## From the Deli

Selection of locally sourced and house-cured charcuterie: prosciutto, salami and double smoked Hunter Valley ham carved off the bone (NF)

## From the Dairy

Binnorie Dairy cheese platter with quince paste, assorted crispbread and crackers (V)

## Something Hearty

Nelson Bay catch of the day with tamarind sauce, seasonal greens, and pickled vegetables (GF,DF,NF)

Pukara estate slow-cooked lamb shoulder with rosemary jus (GF,DF,NF)

Lemon myrtle & pepper berry grilled chicken with red wine jus (GF,DF,NF)

## From the Garden

Antipasto selections with grilled and marinated vegetables, dips, and dolmades

Bean & quinoa salad with dried cranberries, pepitas, and a citrus herb dressing (V,NF)

Beetroot & fennel salad with fresh citrus and garden herbs (GF,NF,DF)

Slow cooked puy lentil with butternut pumpkin, Binnorie Dairy feta and slivered almonds (GF,V)

Roasted duck fat kipfler potatoes (GF,NF)

## Sweet Grazing

Selection of miniature desserts, Rose flavoured tarts, mini cheesecakes and petit fours (V)

Fresh seasonal fruit platter (V,DF,NF,GF)

Ask us about our outdoor locations

\$159 PP | minimum 10 guests

# 6 course degustation menu

### Hiramasa king fish

Lemon myrtle, finger lime, radish, caviar, lemon and saffron puree

### Berry myrtle smoked duck breast

Davidson plum puree, roasted baby beets, toasted black wild rice

### Lamb back strap

Charred zucchini salad with harissa and mint yogurt (N)

### Wagyu beef striploin

Binnorie Dairy blue cheese butter, bush tomato, roasted baby turnip, carrots,  
native thyme jus

### Binnorie Dairy cheese board

Duetto, triple cream, aged cheddar, quince paste, lavosh

### Kirkton Park lemon cheesecake

Coconut ice cream, chocolate  
crumb, fresh berries

Add matching local  
Hunter Valley wines  
\$90 PP

\$60 PP | minimum 10 guests

# Wood fired pizza

## SHARED TO THE TABLE

Binnorie Dairy cheese board, quince paste, muscatels, lavosh (V)  
Kirkton Park charcuterie platter with locally sourced cold cuts and wood fire oven  
baked seasoned vegetables  
Hunter Valley olives (V, NF)  
Soft bread rolls and baguettes (V)  
Seasonal garden salad (V)  
Chef's selection of seasonal desserts

### Selection of the below

#### Four Cheese & Truffle (V, NF, GFO)

Confit garlic truffle base, mozzarella, sharp cheddar,  
provolone, nutty parmesan

#### Margherita (V, NF, GFO)

Crispy crust, tomato sauce, confit tomatoes,  
fresh mozzarella cheese, basil

#### Moroccan Lamb (NF, GFO)

Slow roasted lamb, seasoned Moroccan spices, tomato sauce,  
mozzarella cheese, red onion, roasted peppers, mint yoghurt

#### Pepperoni (NF, GFO)

Crispy spicy pepperoni, tomato sauce base,  
mozzarella cheese, chilli-infused honey

#### Pulled Pork (NF, GFO)

Tender pulled pork, smokey honey BBQ sauce,  
glazed pineapple, zesty pickled jalapenos

#### Roasted Chicken & Pumpkin (NF, GFO)

Thyme & garlic roasted chicken, tomato sauce,  
sweet roasted pumpkin, marinated artichoke, feta

GFO available at  
\$2 per pizza

# Live food stations

## **Harvest in the Hunter Stall \$45 PP**

A vibrant celebration of local produce, featuring:  
Smoked chicken, baby gem lettuce, creamy ranch dressing  
Roasted honey and dukkah pumpkin salad, mixed leaves  
Heirloom tomato, feta, baby spinach  
Binnorie Dairy cheese platter, quince paste, crispbreads, crackers  
Assorted antipasto selection of grilled and marinated vegetables, dips,  
dolmades, premium cold cuts  
Fresh seasonal fruits

## **Mad Mex Stall \$45 PP**

Build-your-own nachos with beef or vegetarian toppings  
Taco station with chicken, pork and jackfruit fillings  
Fresh guacamole, pico de gallo, crisp green leaves, cheese, assorted  
condiments and sauces

## **Seafood Delights Stall \$60 PP**

Local tiger prawns  
Pacific oysters with condiments  
Selection of sushi and sashimi  
Smoked salmon with capers and red onion  
Green-lip mussel tapas, mango chutney  
Mediterranean-style octopus

## **Paella \$25 PP**

Chicken and chorizo paella  
Add prawns \$10 per person

## **BBQ Stall \$55 PP**

Lamb cutlets  
BBQ chicken skewers  
Grilled sirloin with chimichurri  
Grilled field mushrooms  
Rich gravy and caramelised onions  
Selection of matching sauces

## **voco Carnival \$35 PP**

Sweet and salty popcorn  
Nachos  
Loaded fries  
Corn dogs  
Cajun chicken sliders  
Mini cheeseburgers

## **Night Market \$35 PP**

Samosas  
Spring rolls  
Dumplings  
Bao buns with pork belly and tempura eggplant  
Fresh chilli, fried garlic, sweet chilli, coriander, sweet soy, hoisin

Ask us about our  
festival options



\$89 PP | minimum 20 guests

## BBQ feasting menu

Soft bread rolls and baguettes (V)

### SALADS

Australian pineapple slaw (GF,NF,V)

Potato and chorizo salad with seeded mustard dressing (GF,NF)

Antipasto & charcuterie grazing station with bread and dips (NF)

### HOT ITEMS

Juicy rump steak grilled on BBQ with bush spice (GF,DF,NF)

Lamb sausages caramelised onion and bush tomato relish (GF,NF)

Lemon thyme Chicken with sweet and spicy ketchup (GF,NF)

Char Grilled broccolini and corn with garlic butter (V,GF,NF)

Roasted chats with garden grown rosemary and garlic (V,GF,DF)

Grilled field mushroom with balsamic glaze and lemon oil (V,GF,NF,DF)

### DESSERTS

Seasonal fruit platter (V,GF,NF,DF)

Mini berry pavlovas with white chocolate crumbs (V,NF)

Can be served as  
buffet or as a live  
station with a chef

minimum 20 guests

# Canapés

## ½ HOUR PACKAGE \$16PP

Selection of 1 cold & 1 hot canapé

## ½ HOUR PACKAGE \$29 PP

Selection of 2 cold & 2 hot canapés

## 1 HOUR PACKAGE \$45 PP

Selection of 3 cold, 3 hot canapés

## 2 HOUR PACKAGE \$55 PP

Selection of 4 cold & 4 hot canapés  
+ 1 substantial item with 1 dessert canapé

### COLD CANAPÉS

- Ratatouille and hummus tart (V)
- Pumkin, spinach and hummus tart (V)
- Tomato and bocconcini skewers with basil pesto (V)
- Beetroot and feta tart (V,NF)
- Cherry tomato and caramelised onion tart (V)
- Oysters with ponzu (NF,DF)
- Assorted sushi (NF)
- Pan seared sirloin with caramelised onion jam and seeded mustard aioli (NF,GF)
- Smoked duck with celeriac remoulade wasabi cream (NF)
- Tuna tartare with avocado cream and pickled cauliflower (NF,GF)
- Prawn and avocado croquet (NF)

### HOT CANAPÉS

- Vegetarian samosa (V)
- Pumpkin arancini with vegan tomato aioli (V,GF,VE)
- Cajun popcorn cauliflower with avocado cream (GF,NF)
- Onion bhaji with spiced beetroot hummus (GF,NF,DF)
- Duck spring roll with sweet chilli sauce (NF)
- Moroccan lamb pie (NF)
- Char siu pork puff (NF)
- Katffi prawn with wasabi aioli (NF)
- Pork belly bites with sticky honey ginger soy
- Satay chicken skewers with Malaysian satay and sweet soy
- Beef wellington with horseradish aioli (NF)

### SUBSTANTIAL ITEMS

- Moroccan cauliflower with guacamole (V,VE)
- Hokkin noodle with soy ginger, Asian vegetable (V,VE)
- Maple glaze pumpkin with beetroot hummus (V,GF,NF)
- Crumbed lamb cutlets with salsa verde (NF)
- Assorted bao buns (NF)
- Panko crusted prawns with Japanese sesame salad (NF)
- Pulled pork slider (NF)
- Cajun chicken slider (NF)
- Pepper berry and beef kofta (NF)
- Salt and pepper squid gochujang aioli (NF)
- Mini tempura fish and chips with tartare sauce (NF)

### DESSERTS

- Mini lemon meringue tart (V)
- Dark and white chocolate mousse (V)
- Apple crumbles tartlet (V)
- Flourless chocolate cake (V)
- Chocolate opera slice (V)

\*\*Add a dessert canapé item to any canapé package for \$7 per item

\*\*Add a substantial item to any canapé package for \$10 per item



minimum 15 guests

## High tea

\$75 PP

### SOMETHING SWEET

Freshly baked scone with house made vanilla bean cream and strawberry jam (V, NF)  
Vanilla cupcake with white chocolate and lemon frosting (V, NF)  
Raspberry opera slice (V)  
Estate flavoured macrons  
Custard berry tart (V, NF)

### SANDWICHES

Free-range egg and aioli with chive on white bread (V, NF)  
House smoked turkey breast, Binnorie Dairy brie and cranberry (NF)  
Smoked salmon, and herbed cream cheese brioche (NF)

### HOT ITEMS

Spinach & feta tiropita (V)  
Classic beef sausage roll (NF)  
Selection of mini quiches (NF)

minimum 25 guests

## Yum Cha

\$88 PP

### FROM THE STEAMER

Pork & prawn siu mai  
Prawn har gow  
BBQ pork bun  
Shanghai soup dumpling (xiao long bao)  
Chicken and mushroom dumpling

### FROM THE FRYER AND OVEN

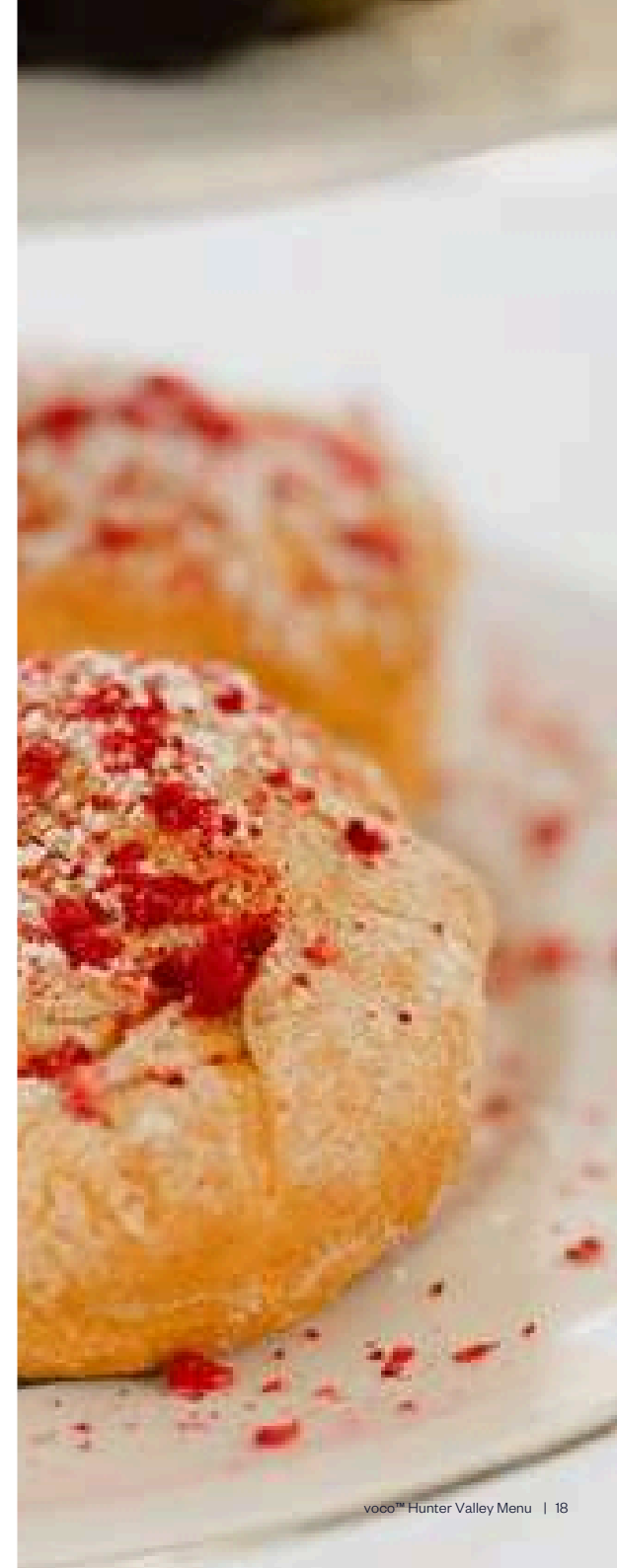
Crispy Duck spring rolls  
Fried vegetarian gyoza (V)  
Sesame prawn toast  
Salt and pepper squid

### SPECIALTY DISHES

Steamed broccolini with oyster sauce (V)  
Fried tofu with salted egg yolk (V)  
Prawn and BBQ pork special fried rice

### DESSERTS

Watermelon and coconut jelly (V)  
Mango pannacott (V)



# Add the **unique** **voco** touch

Bring the team together to roll, shake,  
create and enjoy their own delicious  
masterpieces.

Minimum 10 guests - Maximum 25 guests

## Wood fired pizza cooking class **\$25 PP**

**Duration approximately 1 hour**

Bring the team together to roll, create and eat their own  
delicious masterpieces.

This interactive and chef facilitated cooking class is  
available when you book the wood fired pizza menu.



Minimum 10 guests - Maximum 20 guests

## Signature cocktail making class **\$70 PP**

**Duration approximately 1 hour**

Bring the team together to shake, create & enjoy their  
own delicious masterpieces.

Choice of 2 cocktails:

voco™ Signature Estate Cocktail + Classic Cocktail  
Mixing instructions and a selection of 2 cold canapés  
Bartender guided class



Minimum 10 guests

## Pop up cellar door **\$25 PP**

**Duration 45 minutes**

This experience brings the cellar door onsite with a  
wine tasting facilitated by a local Hunter Valley winery  
representative.



Minimum 10 guests

## Self-guided <sup>from</sup> \$60 PP walking wine tour

**Duration 2-2.5 hours**

Walk through the beautiful Kirkton Park estate and experience a wine tasting from three different local cellar doors.

## Guided \$25 PP sustainability walk

**Duration 30 - 45 minutes**

Includes personalised walk through the vegetable garden, solar panels and paddock. If you book the morning session, you will have the opportunity to feed the chickens and pigs and collect eggs for breakfast. Includes a signature smoothie, mocktail or cocktail.

## Bonfire \$15 PP experience

Post dinner bonfire experience complete with marshmallows and hot chocolate under the stars.

\*Subject to local fire ratings & bans



## Function beverages

NON ALCOHOLIC	STANDARD	PREMIUM
1 hour	1 hour	1 hour
2 hours	2 hours	2 hours
3 hours	3 hours	3 hours
4 hours	4 hours	4 hours
5 hours	5 hours	5 hours

### ADD ONS

Glass of sparkling wine	\$10 PP
Glass of limoncello	\$10 PP
Sangria Station	\$240

### NON ALCOHOLIC PACKAGE

1 hour \$17 PP / 2 hours \$20 PP / 3 hours \$22 PP  
4 hours \$25 PP / 5 hours \$28 PP

Non alcoholic punch  
Selection of soft drinks and juice

1 hour \$34 PP / 2 hours \$44 PP / 3 hours \$54 PP /  
4 hours \$59 PP / 5 hours \$69 PP

## Standard package

Includes the following:

### WINES

De Bortoli Trevi Original Sparkling White, Hunter Valley  
De Bortoli Wines winemaker selection - Pinot Grigio, Hunter Valley  
De Bortoli Winemaker selection - Shiraz, Hunter Valley

### BEERS

Hahn Super Dry or James Squire 150 Lashes  
+  
Hahn light

### NON ALCOHOLIC

Selection of soft drinks and juice



1 hour \$44 PP / 2 hours \$54 PP / 3 hours \$64 PP /  
4 hours \$69 PP / 5 hours \$79 PP

## Premium package

Includes the following:

### WINES

First Creek Cuvee, Hunter Valley  
Leogate Long Flat White, Hunter Valley  
Leogate Gatecrasher Shiraz, Hunter Valley

### BEERS

Hahn Super Dry or James Squire 150 Lashes  
+  
Hahn Light  
Corona

### NON ALCOHOLIC

Selection of soft drinks and juice

