



Catering at The Wensley

Let Annie's take the fuss out of packing food for your escape to 'The Wensley'. Arrive to a fully stocked fridge with amazing quality food ready for you to enjoy!

Breakfast

Pastry Hamper

Includes – Assorted Mini Danishes & Almond Croissants from Noisette Bakery

Serves 4 – \$60

Additional quests – \$15 per person

Cooked Breakfast – Everything you need to cook a delicious brunch on your Weber BBQ

Includes – Caravan Eggs, Bacon, Zeally Bay Sourdough, Meredith Dairy Goats Cheese, Lard Ass Salted Butter

Serves 4 - \$80

Additional quests - \$20 per person

Two Day Breakfast Hamper

Includes – Caravan Eggs, Bacon, Zeally Bay Sourdough, Meredith Dairy Goats Cheese, Lard Ass Salted Butter, Fresh Ripe Avocados, Portobello Mushrooms, Annie's Housemade Buckwheat & Quinoa Granola, Shaw River Yoghurt, 2L Pura Milk

Serves 4 - \$160

Additional quests - \$40.00 per person

Annie's Kitchen Catering & Events

2/50 Hitchcock Avenue, Barwon Heads, Victoria 3227

(03) 5254 3233

www.annieskitchen.net.au

catering@annieskitchen.net.au



Lunch

Seasonal Soup served with a Crusty Baguette

Serves 4 – \$56

Additional guests - \$14 per person

Gourmet Baguettes – Rare Roast Beef, Brie, Horseradish Cream & Rocket | Shaved Ham, Local Tomatoes, Cheddar Cheese & Whole Grain Mustard | Grilled Zucchini, Spanish Onion, Goats cheese, Mint & Basil Pesto

Serves 4 - \$52

Additional Guests – \$12 per person

Country Style Chicken & Leek Pie or Beef Bourguignon Pie with Seasonal Green Salad

Serves 4 – \$64

Serves 8 - \$128



Dinner

Option 1.

Traditional Lasagne with Beef Shin, Buffalo Mozzarella & Rosemary or Pumpkin, Ricotta & Basil Lasagne (V)
with Seasonal Green Salad with Preserved Lemon Dressing & Toasted Seeds

Salted Caramel Cheesecake

Serves 4 - \$100

Additional quests - \$25 per person

Option 2.

Thai Style Red Chicken & Coconut Curry served with Fragrant Rice & Green Beans, Almonds & Parsley

Apple Crumble

Serves 4 – \$100

Additional quests - \$25 per person

Option 3.

Slow Roasted Lamb Shoulder with Garlic, Lemon & Oregano

Rolled Whole Chicken with Savoury, Hazelnut & Garlic

Olive Oil Confit Potatoes with Roasted Garlic & Thyme

Roasted Carrots with Red Harissa & Mint

Broccolini, Chilli, Almonds & Lemon Dressing

Tiramisu

Serves 4 - \$240

Additional quests - \$60 per person



Grazing

A selection of Local & Imported Cheeses, Cured Meats, Local Olives, Dips, Quince Paste, Dried Fruits & Crisp Breads

Serves 4 - \$100

Additional guests - \$25 per person

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Beverages

Baie Wines – Bellarine Peninsula

Sauvignon Blanc 2018 - A rich textural wine but still fresh crisp dry acidity. Expect delicious flavours of lemons, limes, and a perfect balance of tropical fruit.

Pinot Gris 2019 - Textured nashi fruit and pear flavours, with great acidity and texture. A beautifully structured wine that punches well above its' weight. Pair with oven-roasted chicken for a stunning food match.

Rose 2019 - Savour rose petal, strawberry, and a touch of Turkish delight with a dry and savoury finish. Delicately balanced, this is a carefully structured Rosé.

Shiraz 2018 - This cool climate red delivers medium bodied weight with stunning plum, spice, and blackcurrant flavours. A medium bodied and elegant wine, pair with a succulent barbecue steak for an elevated wine and food experience.

\$35 per bottle

La Zona – King Valley

Prosecco - This lively sparkling wine is pure lifestyle and perfect for all celebrations. Emulates the authentic Italian style of dry, not sweet, and is inspired as much by its rich heritage as the prevailing lifestyle and pristine climate of King Valley.

Pinot Grigio 2018 - Another King Valley classic with plenty of kick, this Chrismont La Zona Pinot Grigio is pale in colour and full of nuanced flavour. Ripe pear and subtle melon make up the aroma, while the flavour is deliciously smooth with a creamy texture.

Sangiovese 2016 - Cherry red with medium intensity. Black cherry and dark berry fruit with a cedar and oak background.

\$30 per bottle

Carlin Paolo Rosso - Round on the palate which enhances drinkability. Red fruits such as cherry, blackberry and strawberry are prevailing. although rose and violet floral notes are detectable.

\$35 per bottle

Grisela Soave Classico - Essari's golden straw colored Grisela is the backbone of the vineyard; a delicious entry level wine that is meant to be enjoyed between friends. Firm, slight Melba toast, elderflower, and chamomile aromatics with notable minerals.

\$40 per bottle

Cester Camillo Prosecco DOC - On the nose, an abundant freshness of apples, complimented by floral notes, this is matched on the palate where it is character really comes to life. The bubbles are vibrant and fine, but not overpowering. A fresh, dry and delicious Prosecco.

\$35 per bottle

Bellini Cipriani - The original Bellini cocktail created in Harry's bar Venice by Giuseppe Cipriani in 1948. This is the original recipe of Cipriani containing the same prosecco used in Harry's bar and Cipriani venues around the world and fresh real white peach from Modena.

\$45 per bottle

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Delivery fee - \$150

Minimum spend - \$300

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