

# Happy Cabby Karaoke Bus Vineyard Menu's

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## HARRIAGANS IRISH PUB

# Limited a la carte Menu

Alternate drop maximum number of people of 30

### **Garlic bread**

served to the centre of the table

### **Mains**

The Famous Beef and Guinness Pot Pie

Harrigans Famous recipe of tender, slow cooked beef in a rich Guinness and gravy sauce in a crock pot topped with a flaky puff pastry. Served with creamy mash potato & seasoned steamed vegetables.

or

### **Crispy Beer Battered Fish & Chips**

Flat head fillets, served with fresh garden salad, citrus vinaigrette, tartare sauce and diamond cut chips.

or

### **Bangers & Mash**

Twice cooked traditional Irish pork sausage on a bed of creamy mash potato topped in a Kilkenny caramelized onion gravy

or

### **Gourmet Steak Burger**

150gram Rump steak served on a grilled Turkish bread with wild rocket, sliced tomatoes, Kilkenny onion jam, cheese and a swirl of garlic aioli with diamond cut chips

or

### **Warm Vegetable Salad**

Mixture of marinated vegetables, olives, fresh lettuce leaves and local feta cheese

or

### **Golden Chicken Schnitzel**

Crumbed chicken breast fried till golden, served with fresh garden salad and diamond cut chips

### **Dessert**

Chef's Selection of Cake of the Day

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# TUSCUNY ESTATE

## The Mill Restaurant

### Pizza, Pasta & Salad Menu

*Served Banquet Style with Mixed Breads to start  
garlic &/or pesto &/or olive tepeade &/or dukkar & casalinga*

#### Pasta

**Chicken Boscaiola** – Sautéed chicken thigh, button mushrooms, bacon & green shallots in a cream sauce with fettuccine.

**Tuscany Pasta** – Shaved bone leg ham, mild salami, olives & sundried tomatoes with provencal sauce and penne pasta.

**Mediterranean Vegetable Penne Pasta** – with char grilled eggplant, zucchini & artichoke served in a rich tomato and basil sauce.

**Fettuccine Alfredo** – Creamy bacon & mushroom sauce with fresh fettuccine garnished with shavings of grana padano.

#### Pizzas

**Margherita** – Cherry tomatoes, baby bocconcini & garden fresh basil.

**Roast Beef** – Beef fillet with caramelized onion, roasted rosemary potatoes and crisp parma ham on a barbeque base.

**Sicilian** – Mild pepperoni, kalamata olives, sundried tomatoes, Spanish onion, imported anchovies & jalapenos.

**Sesame King Prawn** – Garlic king prawns with kaffir lime, chili, Spanish onion with seaweed & salmon roe.

**Mediterranean Vegetables** – Char-grilled eggplant, artichoke & zucchini with binnorie dairy's gold medal marinated feta onion & olives

**Cajun Chicken** – Chicken thigh pieces cooked in Cajun spices with Spanish onion & parmesan cheese topped with chive sour cream & petite rocket leaves.

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## **ADINA VINEYARD**

Includes garlic and herb bread

and a glass of ADINA wine of your choice.

*Please choose 2-3 to be served alternatively.*

### **Saltimbocca**

Pork scallopine with sage wrapped in prosciutto, served with red wine jus and mashed potatoes

### **Tagliatelle con gamberoni**

Tagliatelle, prawns, garlic, chilli, basil & roasted tomato sugo

### **Risotto al funghi con pollo**

Risotto with porcini mushrooms, topped with spiced chicken pieces and field mushrooms

### **Pesce al limone**

Dusted fish fillet topped with capers and lemon, served with saffron rice and aioli

### **Carbonada Valdostana**

Rump steak, onion, garlic and rosemary braised in wine, served with rosemary and garlic chats