

FUNCTION MENU



2020

BEN EAN FUNCTIONS MENU

At Ben Ean we source the best of local ingredients and tend to them with love to create a memorable experience for you and your guests.

CANAPES

COLD CANAPES

Wood fired Tomato, Basil & Marinated Fetta Bruschetta

Swiss Brown Mushroom, Thyme & Fetta Bruschetta

Blue swimmer crab Salad on cucumber w/ Salmon Roe

Caramelised Onion Tart

Roast maple glazed pumpkin, goat's curd & pecan tartlets

New season asparagus wrapped in prosciutto w/ Capsicum Aioli

HOT CANAPES

Roast Tomato, Basil & Mozzarella Arancini w/ Basil Aioli

Duck Spring Rolls w/ Spicy Plum Sauce

Vegetarian Spring Rolls w/ Sweet Chilli Sauce

Marinated Chicken Skewers w/ spiced Aioli

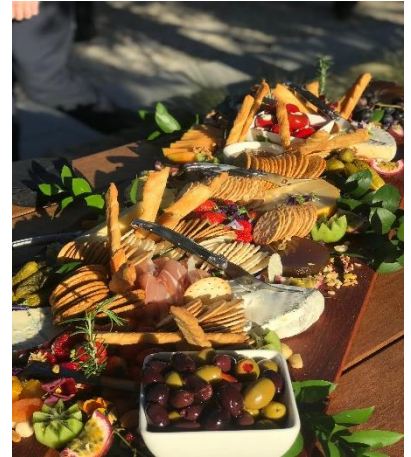
Tender Lemon Pepper Calamari lightly fried & served w/ citrus aioli

Lamb Kofta Skewers w/ Spiced Yoghurt

GRAZING TABLE

Chef's selection of Cold Meats, Local Cheeses, Pâté's, Fruits, Nuts & Crackers

We can also customise a Grazing Table to suit whatever you have in mind.



ROVING ENTREE'S

119 MCDONALDS RD

House made ground Beef Meatballs w/ Penne in Tomato Sugo & Shaved Parmesan

Spanish Chicken Skewers marinated in Garlic paprika & orange w/ Spanish Style Rice Salad & Chimi Churri

Fresh local whiting fillets lightly battered w/ French Fries & House Made Tartare sauce

Spinach & Ricotta Ravioli w/ Capsicum, Olives, Pesto & Parmesan

Salt & Pepper Squid w/ French Fries & Lemon Aioli

Truffled Porcini Mushroom Risotto w/ Parmesan

Prawn Cocktail w/ Baby Cos Lettuce & Seafood Sauce

ALTERNATE DROP MENU

2 Course or 3 course

Please choose 2 of the following dishes to be served alternately

ENTREES

Pumpkin, Goats Cheese & Pecan Tart w/ Rocket & Sticky Balsamic

Grilled chicken w/ a salad of Tomatoes, Basil, Bocconcini & Truffle dressing

House made Risotto w/ Truffled Porcini Mushrooms, Thyme & Shaved Parmesan.

Spinach & Ricotta Ravioli tossed with Olives, Roast Capsicum, Basil pesto w/ Grana Padano

Smoked Salmon w/ Avocado, Baby Capers & Lemon Aioli

Pork Belly w/ Nashi Pear, Blue Cheese (or Parmesan) & Rocket Salad w/ White Balsamic Dressing

King Prawns w/ Orange, Fennel & Rocket Salad w/ Balsamic Dressing

MAINS

Italian style Lamb Shoulder w/ Red Wine & Rosemary Jus

Marjoram & Citrus Marinated Chicken Supreme w/ Mustard Cream Sauce

Pork Belly w/ Apple Cider Jus

Confit Duck Leg w/ Orange & Honey Jus

Tasmanian Salmon fillet w/ Tomato salsa

Barramundi Fillet w/ Lemon Caper Beurre Blanc

Black Angus Beef Fillet w/ Shiraz Jus

- To Accompany your main please choose you sides

SIDES

Oven Roasted Kipfler Potatoes w/ sea salt, rosemary & Steamed Sugar Snap Peas

Honey Roasted Pumpkin, green beans & toasted Almonds

Cumin Spiced Sweet Potato & Broccolini

Honey Roasted Parsnips & heirloom Carrots w/ pecans

Pine Nut Risotto & Tomato Salsa

DESSERTS

Italian style Tiramisu w/ Chocolate, Coffee, Savoiardi and Mascarpone

Rich Valrhona Chocolate Marquis w/ Fresh local Berries and Vanilla Double Cream

Vanilla Bean Panna Cotta with Pistachio, Mint and Passionfruit

Macadamia Nut & Caramel Tart w/ Salted Caramel Ice Cream

Meringue Nests filled with Raspberry Sorbet, Blueberries and Mint

Warm Apple Crumble w/ Apple Glaze & Vanilla Ice Cream

Citrus Tart w/ Lemon Sorbet & Toffee

SHARED PLATTER BANQUET MENU

2 Course or 3 course

*Please choose 2 of the following dishes to be served on platters in the middle of the table***

ENTREES

Grilled chicken w/ a salad of Tomatoes, Basil, Bocconcini & Truffle dressing

House made Risotto w/ Truffled Porcini Mushrooms, Thyme & Shaved Parmesan.

Spinach & Ricotta Ravioli tossed with Olives, Roast Capsicum, Basil pesto w/ Grana Padano

Smoked Salmon w/ Avocado, Baby Capers & Lemon Aioli

Pork Belly w/ Nashi Pear, Blue Cheese (or Parmesan) & Rocket Salad w/ White Balsamic Dressing

King Prawns w/ Orange, Fennel & Rocket Salad w/ Balsamic Dressing

Maple glazed pumpkin, pine nuts, spinach & Ricotta served w/ Spiced Yoghurt dressing

MAINS

Italian Lamb Shoulder marinated in Garlic, Red wine and Rosemary slow roasted & served w/ Jus

Twice Cooked Tender Pork Belly w/ Apple Cider Jus

Tasmanian Salmon fillet w/ Tomato salsa

Black Angus Beef Fillet infused w/ Mustard & Tarragon w/ Shiraz Jus

Marjoram & Citrus Marinated Chicken Supreme w/ Mustard Cream Sauce

Confit Duck Leg w/ Orange & Honey Jus

SIDES

Wood roasted Cauliflower Blue Cheese, Parsley & Cashews

Honey Roasted Pumpkin, Green beans & Pecans

Roasted Kipfler Potatoes & Olives w/ Sea Salt and Rosemary

Cumin Spiced Sweet Potato w/ Sugar Snaps Peas & Toasted Almonds

DESSERT BAR

An Assortment of Chef Choice Desserts. e.g:

Italian style Tiramisu w/ Chocolate, Coffee, Savoiardi and Mascarpone

Rich Valrhona Chocolate Marquis w/ Fresh local Berries and Vanilla Double Cream

Vanilla Bean Panna Cotta with Pistachio, Mint and Passionfruit

Meringue Nests Filled with Raspberry Sorbet, Blueberries and Mint

A selection of Local Cheese with Quince, Dried Fruit, Nus and Lavoush

***Groups of over 100 will have the same menu options but served Buffet Style*

THEMED BUFFET MENUS

2-4* Themed Buffet Choices

*Dependant on final numbers

SPANISH

Chicken & Seafood Paella
Spanish Style Chicken Wings
Spanish Rice Salad
Churros w/ Chocolate Sauce

GREEK

Slow Cooked Lamb Shoulder
Greek Salad
Pide Bread
Baklava

ITALIAN

Wood Fired Pizza's
Spaghetti Bolognaise
Spinach & Ricotta Ravioli
Nashi Pear & rocket Salad
Tiramisu

ROAST

Slow Cooked Pork & Lamb
Roasted Kipfler Potatoes
Steamed Green Beans
Garden Salad
Apple Crumble

ULTIMATE KINGS BUFFET

Entrée/ Mains/Salads/
Sides/Woodfired Pizzas /
Seafood/Dessert
Tailored to your groups needs and
likes!

Continuous Courses Replenished

SEAFOOD UPGRADE*

Oysters, Prawns
Crab, Mussels
Smoked Salmon, Balmain Bugs
w/ Lemon Wedges & House made
Seafood Sauce

*Already included in Kings Buffet

If you have something else in mind, please talk to our events manager and we can customise a theme to suit

ADDED EXTRAS.....

LIVE COOKING STATIONS

Paella
Spit Roast

\$15pp

GELATO/ ICE CREAM CART

\$5pp

SMASH BAR/ LOLLY BUFFET

\$5pp



WINE TASTING

\$10 or \$20pp

Hosted wine tasting with one of our resident experts

VINEYARD TOUR

\$10pp

Guided Walk & Talk in the Vines

CHEESE & WINE AFFAIR

\$25pp

Hosted Cheese & Wine Tasting with two of our resident experts from our cellar door and onsite Cheese Room

WINE OPTIONS GAME

\$10pp

Price includes prize for the winner

INDIVIDUALISED GIFTS

We can organise personalised favours for your next event choose from:

Chocolate
Olive Oil
Honey/ Jam
Piccolos

\$6pp

Please note all menus are subject to slight changes due to availability/ seasonality

The Still House at Ben Ean

SAMPLE MENU

House Made Crusty Bread served w/ Truffled Butter

Freshly Shucked Rock Oysters and Avruga Caviar

2016 Savannah Estate Sparkling Cuvee Methode Traditionelle, Hunter Valley NSW

Oven Roasted Quail, Citrus, Marjoram, Pecans, Black Caviar Lentils, Quail Jus

2016 Penfold's Bin 16A Chardonnay, Adelaide Hills SA

Atlantic Salmon, Lemon Braised Fennel, Peas, Feta and Citrus Dressing

2016 Penfold's Yattarna Chardonnay, Regional Australia

Slow Braised Pork Belly w/ Parsnip Puree, Honey Roasted Carrots and Apple Cider Jus

2015 Penfold's St Henri Shiraz, Regional South Australia

Wagyu Eye Fillet w/ Greens, Potatoes, Foie Gras and Red Wine Jus

2015 Penfold's RWT Shiraz, Barossa Valley SA

Bomb Alaska, Chocolate Mud Cake, Raspberry Sorbet, Italian Meringue and Spiced Rum

2015 Penfold's Bin 407 Cabernet Sauvignon, Regional SA

Selection of Hard Cheeses, Fresh Fruit, Quince Paste, House Made Lavoush and Crackers

2013 Penfold's Bin 95 Grange, Regional



\$495 with Penfolds' Wine Pairing – Maximum of 12 guests

Alternative Stillhouse Menus can be tailored to suit – \$2500 Minimum Spend Applicable