



CHRISTMAS FUNCTION

3 course set menu 2018

Bress Shared Platters Entree

Bress-baked Focaccia served with Bress Extra Virgin Olive Oil

A selection of Salt Kitchen Charcuterie; Ballarat-made and the best we know of accompanied by other tasty morsels from our gardens

Salad of Lentils du Puy, woodfire-roasted root vegetables, and Bress Garden herbs

Main Course

Woodfire-roasted brined chicken / 12 hour slowed roasted woodfired lamb / woodfired brined chicken with roasted Nicola potatoes and salsa verde

Accompanied by wilted chard from the Bress garden and woodfire-roasted vegetables

Bress greens dressed with our cider vinegar vinaigrette

Dessert

Bress Mess, our interpretation of the classic English dessert

B R E S S

James Halliday 5 Red Star Rated Winery 2010-2018 | Gourmet Traveller Wine Best Cellar Door Awards 2013-2018

The Age Good Food Guide 2010-2018

www.bress.com.au