



Basils Farm
— BELLARINE PENINSULA —

Function Menu

Wedding Packages:

Option 1:

Entrée – Antipasto platters to share

Main – Smoked/Slow cooked meat of choice with fresh salads and vegetable sides

Price per person: \$60

Option 2:

Entrée – Antipasto platters to share

Main – Choose seven items from cocktail style menu

Price per person: \$60

Option 3:

Entrée – antipasto platters to share

Main – Choose three items from shared dish menu

Price per person: \$60

Optional Extra's:

Barista coffee and range of Organic tea's: \$5 per person

Selection of Housemade cakes and biscuits: \$10 per person

Wine and Beverage Options:

Option 1:

Range of Pn2 – Prosecco, Pinot Grigio, Pinot Noir

Selection of house craft beers and soft drinks

Price per person: \$40

Option 2:

Range of Pn2 Range of Basils Farm – Sauv Blanc, Chardonnay, Pinot Noir, Shiraz

Selection of house craft beers and soft drinks

Price per person: \$45

Option 3:

Range of Pn2 and Basils Farm

Range of Kiltynane – Pinot Noir, Preliminarre, Chardonnay

Selection of house craft beers and soft drinks

Price per person: \$55

(Wines subject to availability)



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Exclusive Use of Basils Farm:

Monday or Tuesday (March through to December), anytime – 6 hour period

Wednesday to Sunday (March through to December), 6pm to 11pm

You will have access to all parts of Basils Farm for photo's

Capacity:

Our onsite marquee holds up to 60 guests

You can choose to be seated inside the Café. Capacity will be limited to 45 with no dancefloor

This is based on the dancefloor being inside the café, band on the veranda

There will be enough seating in the gardens for extra guests, however there will be no protection from the weather

Site Fee and Inclusions:

Set up and pack down for ceremony (chairs and table only)

Use of marquee onsite as wet weather contingency (holds up to 60 people)

Inside Café space for food and/or dancefloor

Set up of tables, chairs, crockery, cutlery

Outside Bar set up (subject to weather)

Site Fee: \$2,500



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Menu Choices:

Cocktail:

- # Basils Homegrown vegetable frittata with Drysdale cheese
- # Sage Farm lamb koftes, minted yoghurt
- # Spicy chicken chimmy changas with siracha mayo
- # Zucchini corn and haloumi fritter flatbreads
- # Slow cooked pork belly sliders , house BBQ sauce
- # Steak and rocket ciabatta, Basils tomato relish
- # Smoked trout pate crostini with cucumber ribbons and dill
- # Seasonal Basils vegetable queasadillas
- # Apostles Whey brie, pear chutney blini
- # Herb and Meredith's Goat Fetta tart, caramelized onion
- # House smoked salmon rice roll, nam jim and crushed peanuts
- # Bay oysters Rockefeller
- # Home grown figs with serrano ham and blue cheese

Share Dishes:

- # Saltbush lamb leg with Basils ratatouille and minted cous cous
- # Cider braised pork belly, sage stuffing, smashed potatoes and pumpkin, sautéed garden greens
- # Grilled whiting with tomato , olive and white bean salad, salsa verde
- # Slow beer braised chuck steak chilli con carne, quinoa rice, sour cream and cheese
- # Serrano ham and grilled local peach, with buffalo mozzarella , toasted walnuts
- # Mustard herb and honey rubbed lamb shoulder, sweet potato, bubble and squeak. Greens
- # Jamaican jerk chicken and tortilla salad with pineapple salsa, black beans
- # House hot smoked salmon salad with blood orange, beetroot and toasted macadamias
- # Roasted root vegetables, Meredith's Fetta, wild rocket, shredded kale and quinoa

All dishes above are subject to seasonality and availability

Our Chefs can cater for any special dietary needs – eg. Gluten free, Celiac or Vegetarian, Seafood or other where possible. We endeavour to identify any such needs in advance.