

Bill's Boardroom Menu



OPTION 1: PLATTERS

Each platter caters up to 10 guests.

- Gourmet mixed sandwiches (white, wholemeal or multigrain)- \$85
- Gourmet mixed wraps - \$100
- JAZZ™ apple and cinnamon mini muffins- \$65
- Gourmet mini tartlets and cakes- \$100
- Roasted vegetable frittata- \$90
- Smoked salmon blinis- \$110
- Seasonal fruit platter- \$85
- Savoury pastry platter of mini pies and sausage rolls- \$90
- Sweet pastry platter- \$100
- Dressed scone platter (1/2 scone per person up to 10 guests served with homemade jam and fresh cream)- \$70



OPTION 2: SHARED MENU

Shared menu can be served at a nominated time. \$49 per person. Items are served on platters for all to share.

Shared menu items include:

- House Made Ricotta Gnocchi (V, NFO)
- Bill's Beef Brisket Burger (GFO)
- Gippsland Lamb Cutlets (3) (GF, DFO)
- Bill's Brew XPA Beer Battered Flathead Fillets (DF)
- Chicken Cotoletta (GF, DFO)
- Nero Misto Di Mare Ravioli
- Garden salad (V, VEO, DF, GF)
- Roasted Herb Potatoes (GF, VEO)
- Sautéed Greens (GF, V, VEO, DFO)



OPTION 3: A LA CARTE MENU

Preorder from the a la carte menu. Orders to be confirmed by 10am, with meals to be served at 12pm.

[You can view our Dine In Menu here.](#)



THE ORCHARD
AT MONTAGUE