



# RIVERSIDE GRAZING MENU

Enjoy a day grazing on delicious share platters created for your group by our chefs.

## THE MENU INCLUDES:

15 hour beef brisket sliders with slaw, cheddar, ketchup & comeback sauce  
DIY pecking duck crepes, with Asian dipping sauce, julienne cucumber,  
julienne carrot, spring onion & chilli  
Buffalo wings with traditional blue cheese dipping sauce  
Lemon pepper squid with rocket, sriracha aioli & lemon

Cost: \$50 per person

## DESSERT

Sweet treat platter: \$10 per person

Alternatively, you are welcome to bring your own cake.  
Please note there is a cakeage fee of \$2 per person.

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Book today, please email:  
[cellardoor@squireswinery.com.au](mailto:cellardoor@squireswinery.com.au)

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## TERMS & CONDITIONS

This experience must be pre-booked with Squires Winery for all groups of 25+. Payment must be made on the day upon departure. Unfortunately, we do not offer split bills.

\*Please note menu is subject to change due to stock availability.

Cancellation within 14 days of booking will incur a \$10 per person cancellation fee, based on the final numbers advised.