



PepperGreen

— ESTATE —
SOUTHERN HIGHLANDS

Festive
Bookings

D I N I N G P A C K A G E S

DP





Elevate your end-of-year celebrations this festive season with a luxurious dining experience at PepperGreen Estate. There is no better way to celebrate this joyous time than by gathering with family, friends, and colleagues over a glass of premium wine paired with perfectly matched dishes.

At our exquisite Cellar Door and Tasting Room in Berrima, we invite you to create cherished memories while indulging in our specially curated two or three-course festive menus. Each course has been thoughtfully designed to complement our award-winning cool climate wines, ensuring an unforgettable culinary journey. For groups of under ten, our à la carte menu offers a delightful selection of seasonal dishes that can be enjoyed at your leisure.

We are pleased to offer the option to reserve exclusive sections of our venue, allowing you to curate an intimate experience that your guests will cherish.

Join us this holiday season at PepperGreen Estate, where exceptional food and wine come together in a stunning setting, making your celebrations truly special. Let us help you make this festive season one to remember!

Please provide a minimum of 72 hours notice (subject to availability).

Dining Spaces

FOR PRIVATE HIRE

Spaces	Seated Capacity	Exclusive Hire Fee (weekend)	Exclusive Hire Fee (weekday)
Private Cellar	40	\$880	\$880
Tasting Room	50	N/A	N/A
Side Verandah	12	\$220	\$220





PRIVATE CELLAR



TASTING ROOM



SIDE VERANDAH

Festive Group Dining Menu

GROUPS OF 11 - 15 PEOPLE

TWO COURSES Entrée and Main

\$75 per person

THREE COURSES Entrée, Main and Dessert

\$85 per person

Kids' menu available for children under 12 years

\$25 per person



Entrées

GROUPS OF 11 - 15 PEOPLE

All Entrées are cooked or dressed with PepperGreen Estate Extra Virgin Olive Oil

Choice of

QLD King prawn cocktail, iceberg, croutons, marie rose and lemon (B,C,A)

Gluten Free on request

Sommelier pairing NV Sparkling wine

or

Smoked salmon on buckwheat pancake, dill, sour cream and capers (D,G)

Sommelier pairing 2021 Pinot Gris Single Vineyard

Vegetarian option

Please specify when booking if you need vegetarian option as this is not included in menu

Roast beetroot salad, whipped goats curd, walnuts, rocket, dressed with PepperGreen Estate red wine vinegar (G,H,V)

Sommelier pairing 2019 Chardonnay Single Vineyard



Mains

GROUPS OF 11 - 15 PEOPLE

All Mains are cooked or dressed with PepperGreen Estate Extra Virgin Olive Oil

Choice of

Roast brined pork belly, peach chutney, walnuts, duck fat potatoes (H,6)

Sommelier pairing 2021 Pinot Noir Tugalong Road

or

Traditional turkey breast, candied sweet potatoes, spiced chicken jus, cranberry compote

Sommelier pairing 2021 Chardonnay Unoaked Single Vineyard

Vegetarian option

Please specify when booking if you need vegetarian option as this is not included in menu

Fried cauliflower, chilli, shallots, lemon and soy, tortillas and salsa verde (F)

Sommelier pairing 2022 Berrima Blush Single Vineyard



Desserts

GROUPS OF 11 - 15 PEOPLE

All ice creams are made with PepperGreen Estate Extra Virgin Olive Oil

Choice of

Brandied fruit and chocolate fondant, rum and raisin ice cream and caramel (C,G)

Sommelier pairing "Cadenza" Noble Riesling

or

Aussie vanilla pavlova, passionfruit, raspberry, fresh cream, strawberry ice cream (C,G)

NV Sparkling Rosé



Cheese Boards

GROUPS OF 11 - 15 PEOPLE

Cheese Boards \$20pp surcharge

Cheese Selection

Mature aged cheddar, orange and date compote, lavosh and sourdough

Adelaide Hills triple cream brie, red wine jelly, figs and crackers

Woodside goats chevre with roast tomatoes and EVOO toast

Sommelier pairing 2018 Brut Méthode Traditionelle



Kids Menu

GROUPS OF 11 - 15 PEOPLE

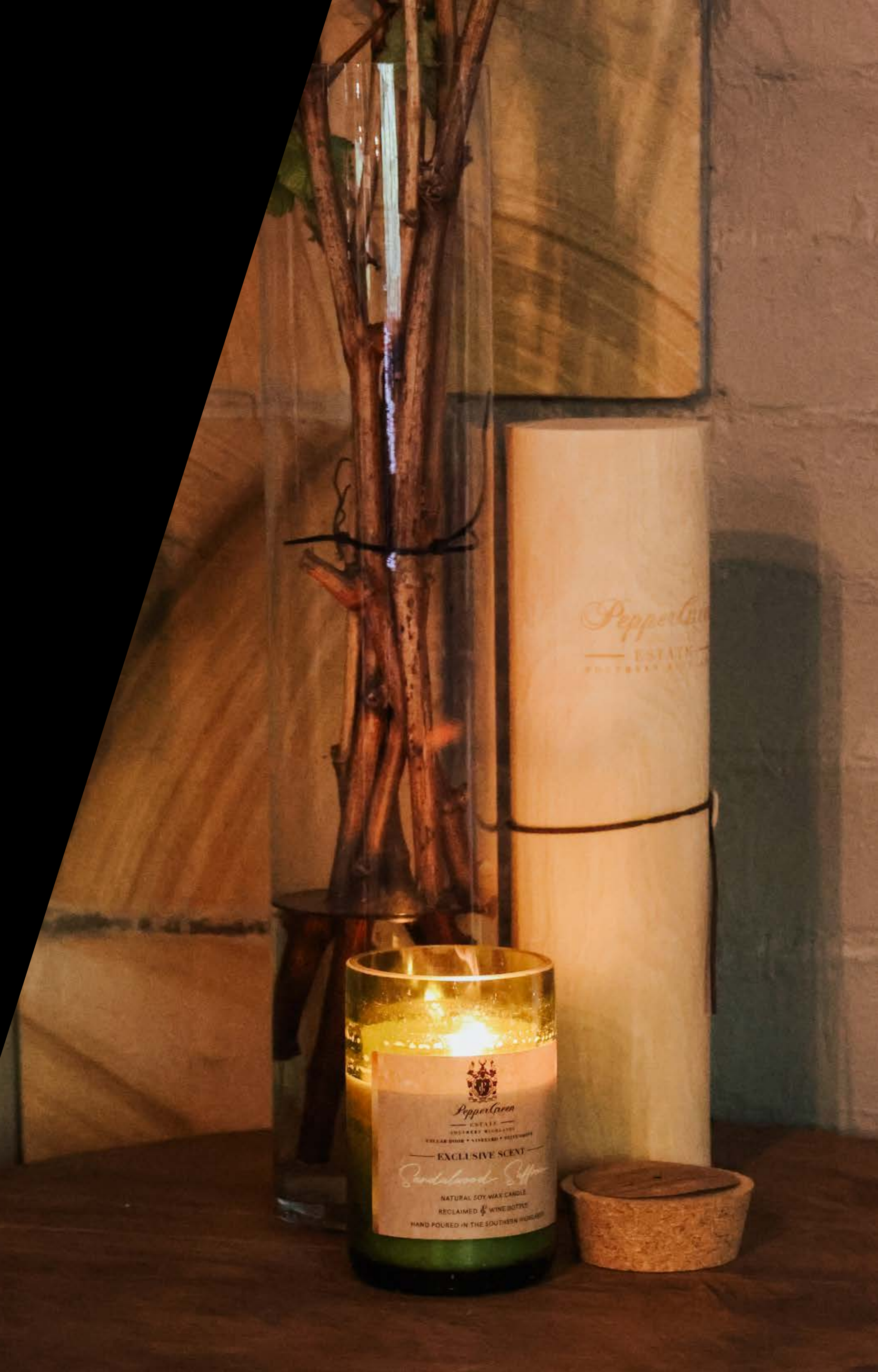
Children under 12 years

Included: one meal + one kid's serve of ice cream + one juice or soft drink

Southern fried chicken tenderloin and chips \$25

Prawn cutlets and chips \$25

Pasta with creamy cheese sauce \$25



Allergies

A- Gluten
B- Crustaceans or products of
C- Egg or egg products
D- Fish or fish products
E - Peanuts
F- Soy
G- Milk- lactose
H- Nuts
I- Mustard
J- Sesame seed products
K- Sulphur dioxide- sulfites
L- Molluscs or products of
P- Pork product
V- Vegetarian
VG- Vegan

Additives

1- Colourant
2- Caffeine
3- Preservatives
4- Quinine
5- Stabilizers
6- Sulfites
7- Flavour enhancers

Please note:

- 50% deposit is required to secure a booking
- Final numbers and payment due 7 days prior
- Cake service of \$7pp applies if bringing own cake
- 10% surcharge applies on Sundays and public holidays

Cancellation Policy:

- 4 days prior to event deposit will be refunded
- 3 days or less - no refund will be given



PepperGreen
ESTATE
CHARDONNAY
Single Vineyard
2021
WYBORNE HILL
LARK LANE
WINDMILL

PepperGreen
ESTATE
EXTRA VIRGIN
OLIVE OIL

PepperGreen
ESTATE
CABERNET
SAUVIGNON
2018
WYBORNE HILL
LARK LANE
WINDMILL

Festive Group Dining Menu

GROUPS OF 16+ PEOPLE

TWO COURSES Entrée and Main

\$75 per person

THREE COURSES Entrée, Main and Dessert

\$85 per person

Kids' menu available for children under 12 years

\$25 per person



Entrées

GROUPS OF 16+ PEOPLE

All Entrées are cooked or dressed with PepperGreen Estate Extra Virgin Olive Oil

Served alternate drop

QLD King prawn cocktail, iceberg, croutons, marie rose and lemon (B,C,A)

Gluten Free on request

Sommelier pairing NV Sparkling wine

or

Smoked salmon on buckwheat pancake, dill, sour cream and capers (D,G)

Sommelier pairing 2021 Pinot Gris Single Vineyard

Vegetarian option

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Pepper Green
— ESTATE —
SOUTHERN HIGHLANDS
CELLAR DOOR
TASTING ROOM

WINE & DINE
EXPERIENCES

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Terms & Conditions

Responsible Service of Alcohol

1. Guests must be 18 years or over to participate in all PepperGreen Estate experiences. It is illegal to serve alcohol to any person/s under the age of eighteen years and we reserve the right to request suitable identification to prove this such as a current photographic driver's licence, a current photographic Proof of Age card, a current passport or a Keypass identity document.
2. It is an offence to sell or supply liquor on licensed premises to a person who is intoxicated or in circumstances in which the person's speech, balance, coordination or behaviour is noticeably impaired and it is reasonable to believe that the impairment is the result of the consumption of liquor. Management reserves the right to refuse service to any such person/s.
3. Management reserves the right to remove from the licensed premises any person who is intoxicated or behaving in an offensive or disorderly manner or whose speech, balance, coordination or behaviour is noticeably impaired and it is reasonable to believe that the impairment is the result of the consumption of liquor without liability.
4. Your booking is a hosted experience at PepperGreen Estate and as such we ask you respect your host, our team and other guests. Failure to do so may result in you being asked to leave the premise by management.

Cancellation & Late Arrival Policy

1. Refunds are not available unless you provide at least 48 hours' notice of cancellation. Failing the required notification you will be provided with a credit to be used at our Cellar Door (not Tasting Room) located at PepperGreen Estate 13 Market Place, Berrima, NSW 2577.
2. Notice of less than 48 hours must be via email to bookings@peppergreenestate.com.au
3. In the event of a no show, no refund will be provided.
4. Late arrivals may forfeit the full cost of the booking and the right to participate. If you arrive 15 minutes late of the scheduled time of your booking, we reserve the right to cancel your booking with no refund.

Catering for food allergies

1. Dietary requirements can be catered for with prior notice. Please let us know of any food allergies at the time of your booking.
2. Please note: Strictly no BYO alcohol or food permitted.



Festive Booking Enquiries

peppergreenestate.com.au/festivebookings
bookings@peppergreenestate.com.au

13 Market Place, Berrima NSW 2577

02 4877 1070