

A Brief History of Shillinglaw Cottage

(Fully Licenced)

Shillinglaw Cottage was built in about 1859 as a residence by George Stebbing, a local pioneer builder who was responsible for a number of other important buildings in the area, including the Uniting Church and former CBA Bank built in 1880. The building is constructed from handmade bricks using an unusual design featuring burnt header bricks throughout the facade. It was originally built on the site of the shire offices but was relocated brick by brick to the present site in 1964/65. There are two large photographs hanging in the main dining room which show the cottage in 1964 on the original site.



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Function Options:

Restaurant:

The Cottage can be exclusively booked for a minimum of 20 to 30 guests for a seated function.

You can pre-select two entrees, mains and desserts from the menu provided with this package

The menu shown is indicative only and may change seasonally

Cocktail:

The Cottage can be exclusively booked for a minimum of 50 to 100 guests for a maximum 5 hours standing function.

Terms:

A \$200.00 Deposit is required to secure your booking.

Cancellation Policy:

This deposit is non refundable if the function is cancelled one month prior to the date.

Restaurant:

Option A 2 Courses \$45 per person

2 Entrees and 2 Mains or 2 Mains and 2 Desserts

Option B 3 Courses \$55 per person

2 Entrees, 2 Mains and 2 Desserts

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Menu Choices:

ENTREES

Crunchy Eggplant Fries (V)

Lightly Crumbed, Fried Eggplant served with a Sweet Chilli Sauce

Saganaki (V)

Grilled Kefalograviera Cheese served with Lemon, Rocquette & Olive Salad

Butterflied Chilli Prawns (GF)

Spicy Chilli & Garlic Prawns served with a Rocquette Salad

Calamari & Chorizo Salad (GF)

Tender Calamari served with a Cherry Tomato, Chorizo and Snow Pea Salad, drizzled with a Lemon Basil Vinaigrette

MAINS

300gm Porterhouse

Prime Porterhouse Fillet, served with Fat Cut Chips, Salad
And your choice of Creamy Mushroom, Peppercorn Sauce or Red Wine Jus

Chicken Kilpatrick

Grilled Chicken Breast with a Creamy Bacon & Worcestershire Sauce
served with Garlic Mashed Potato & Green Beans

Tasmanian Salmon (GF)

Baked Tasmanian Salmon Fillet wrapped in Prosciutto with Herby Lentils,
Spinach and Yoghurt

Lamb Cutlets

Tender Lamb Cutlets on a Date, Roasted Pine Nut & Almond Couscous
served with Truss Cherry Tomatoes and a Red Wine Jus

Kangaroo Fillet (GF)

Lean Kangaroo Fillet cooked Medium Rare, on a Rocquette, Fetta &
Sweet Beetroot Salad, drizzled with a Lemon Vinaigrette

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SIDE DISHES – \$8.00 each

Green Beans: Crunchy Green Beans coated in Olive Oil & Lemon

Fat Cut Chips: Golden Fat Cut Chips

Salads:

Traditional Greek Salad: Fresh Tomatoes, Cucumber, Red Onion, Olives, Yarra Valley Feta & Extra Virgin Olive Oil

Traditional Waldorf Salad: Fresh Rocket, Walnuts, Blue Cheese, Apple & Extra Virgin Olive Oil

Rocquette, Cherry Tomatoes & Parmesan with Toasted Pine Nuts & Extra Virgin Olive Oil

DESSERTS

Chocolate Mud Ice Cream (GF)

Homemade Yarra Valley Chocolate Ice Cream served with Almond Biscotti

Baked Cheese Cake (Flavour will vary Please ask your waiter)

Homemade Baked Cheese Cake Served with Fresh Strawberries & Dbl Cream

Lemon Meringue

Zesty Lemon Meringue served with Double Cream and Fresh Strawberries

(V) Vegetarian

(GF) Gluten Free

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KIDS

MAINS

Chicken Nuggets

Homemade Fresh Chicken Breast Coated with Golden Breadcrumbs served with Fat Cut Chips

Fish & Chips

Fish Fillet in a light Crisp Batter served with Fat Cut Chips

Spaghetti Napoli

Spaghetti coated in a Homemade Fresh Tomato Sauce

Homemade Burger with Fat Cut Chips & Salad

Beef, Cheese, Tomato, Lettuce

Grilled Chicken Breast, Bacon, Lettuce & Mayonnaise or Tomato Sauce

DESSERTS

Ice Cream

Vanilla Ice Cream with a choice of Chocolate, Strawberry or Butterscotch Sauce

Fruit Sticks

A selection of Fresh Fruit Skewers

Slices

A selection of slices - please ask a member of our waiting staff

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Cocktail:

Option A:

Exclusive use of the cottage and garden

Minimum of 50 to 100 guests \$35 per person (Friday – Sunday)

Maximum 5 hours standing function – Monday – Thursday 15% discount applies

This offers 8 courses of finger food served to your guests by our staff during the reception

Cocktail Menu

Lightly crumbed Butterflied Prawns served with Lemon Aioli

Mini Chicken Focaccias with Sundried Tomatoes, Pesto & Boccocini

Ricotta, Semi Dried Tomato & Blue Cheese Turnovers (V)

Mini Focaccias with Roasted Capsicum, Egg Plant, Persian Fetta & Roast Pumpkin (V)

Mushroom & Cheese Arancini Balls served with Sweet Chilli Sauce (V)

Spiced Carrot & Fetta Pastry Rolls

Kofta Lamb Balls served with Minted Yoghurt Sauce

Crunchy Potato Wedges served with Sour Cream & Chive Dip

(Beverages can be run on a bar tab or individually)

***We are able to offer a combination of delicious cakes at an
extra \$10 per person***

NY Baked Cheese Cake served with Fresh Berry Coulis
Chocolate Baci Cake (G)

Orange Flourless Cake (G)
Lemon Meringue

(All Cakes are served with Double Cream and Strawberries)

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Option B:

Exclusive use of the cottage and garden

Minimum of 50 to 100 guests \$25 per person (Friday - Sunday)

Maximum 5 hours standing function: Monday – Thursday 15% discount applies

This offers 5 courses of finger food served to your guests by our staff during the reception

Cocktail Menu

Lightly crumbed Butterflied Prawns served with Lemon Aioli

Mini Chicken Focaccias with Sundried Tomatoes, Pesto & Boccocini

Mushroom & Cheese Arancini Balls served with Sweet Chilli Sauce (V)

Mini Focaccias with Roasted Capsicum, Egg Plant, Persian Fetta & Roast Pumpkin (V)

Crunchy Potato Wedges served with Sour Cream & Chive Dip

(Beverages can be run on a bar tab or individually)

***We are able to offer a combination of delicious cakes at an
extra \$10 per person***

NY Baked Cheese Cake served with Fresh Berry Coulis
Chocolate Baci Cake (G)

Orange Flourless Cake (G)
Lemon Meringue

(All Cakes are served with Double Cream and Strawberries)

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WINE LIST

WHITE	Glass	Bottle
Little Rebel Chardonnay - Coldstream	<i>\$6.50</i>	<i>\$22.00</i>
Amiri Sauvignon Blanc 2008 – Marlborough, NZ	<i>\$6.50</i>	<i>\$22.00</i>
Redbox Sauvignon Blanc 2009 – Kangaroo Ground		<i>\$30.00</i>
Lovegrove Sauvignon Blanc 2009 – Cottles Bridge		<i>\$33.00</i>
Redbox Chardonnay 2008 – Kangaroo Ground		<i>\$30.00</i>
Lovegrove Chardonnay 2005 – Cottles Bridge		<i>\$35.00</i>
Redbox Riesling 2008 – Kangaroo Ground		<i>\$30.00</i>
Innocent Bystander Pinot Gris - Healesville		<i>\$35.00</i>
 RED		
Airlie Bank Cab Sav Merlot 2007- Coldstream	<i>\$6.50</i>	<i>\$22.00</i>
Airlie Bank Shiraz Viognier 2007- Coldstream		<i>\$28.00</i>
Lovegrove Shiraz 2009 – Cottles Bridge		<i>\$35.00</i>
Redbox Cabernet Merlot 2006 – Kangaroo Ground		<i>\$25.00</i>
Punt Road Merlot 2008 - Coldstream	<i>\$7.00</i>	<i>\$35.00</i>
Bells & Whistles 2005 Cabernet Sauvignon Blend – Penola, SA		<i>\$38.00</i>
Innocent Bystander Sangiovese 2008 - Healesville		<i>\$35.00</i>
Innocent Bystander Pinot		<i>\$35.00</i>
Punt Road Pinot Noir 2008 - Coldstream		<i>\$38.00</i>
Cardinham Estate Shiraz 2008 – Clare Valley		<i>\$40.00</i>
Kellybrook Estate Shiraz 2006 – Wonga Park		<i>\$35.00</i>
Redbox Cabernet Sauvignon Reserve 2008 – Kangaroo Ground		<i>\$40.00</i>
Lovegrove Quest Cabernet Sauvignon 2005 – Cottles Bridge		<i>\$45.00</i>
 ROSE		
Redbox Rose 2008 – Kangaroo Ground		<i>\$30.00</i>
 SPARKLING		
Yarra Valley Sparkling	<i>\$7.00</i>	<i>\$28.00</i>
Kellybrook Sparkling Pinot Chardonnay – Wonga Park		<i>\$40.00</i>
 BOTTLED BEERS		
Cascade Light	<i>\$4.00</i>	
Coldstream Pilsner	<i>\$6.00</i>	
James Boags Premium	<i>\$5.50</i>	
Crown Lager	<i>\$5.50</i>	
Coldstream Naked Ale	<i>\$6.50</i>	
Coldstream Cider	<i>\$6.00</i>	
Napoleon Apple Cider	<i>\$6.50</i>	

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