



Delgattie

E S T A T E

Dine AT  **Delgattie**

LUXURY DINING EXPERIENCES

EXPERIENCE **Inclusions.**



Dine^{AT} **Delgattie**

The Luxury Dining Experience.

For those looking for something sophisticated and exclusive, this is for you.

The **DineATDelgattie** experience seamlessly brings together any celebration within a private and luxurious setting and is elevated with our exquisite food and beverage offerings.

A range of package options are available for up to 25 people and can be tailored to suit your requirements.

Exclusive Access.

The luxury dining experience includes exclusive access to Delgattie Estate for one, or two nights, and is not limited to weekend bookings. But why not truly revel in your celebrations and enjoy the convenience of our three boutique accommodation suites, each sleeping two people and complimented by individual en suites, sitting rooms and separate entrances.

Overflow packages can also be accommodated at the adjacent, The Commodore.

Complimentary Offerings.

The boutique accommodation suites each will receive on arrival, a bottle of Delgattie Estate Private Label Coonawarra wine, daily breakfast hamper delivered to your suite at time you request, or a \$50 breakfast credit per suite to dine at The Commodore restaurant between 7am and 10am daily.



SUMMER + AUTUMN Seasonal Menu.



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Expertly Envisioned.

There is always time to enjoy an abundance of remarkable food, and that you can with our expertly curated menu. Our head chef, Ramon wholeheartedly embraces locally grown produce and loves a cultural taste experience and this seasonal, yet vibrant and fresh menu is absolutely set to delight.

The luxury dining experience is four courses, accompanied by canapes serviced by our wait staff. We will also tailor a beverage package to suit your every need.



Canapes.

Prawn + chive cream + crisp wonton
Beetroot hummus + nori cracker (v) (gf) (df)
Pickled pear + Persian feta + crostini (v)

Entree.

Mushroom + Beachport Berkshire pork dumplings + ginger & black vinegar sauce
Mushroom + leek pot sticker dumplings + ginger & black vinegar sauce (v) (df)

Shared Main Course.

Slow roasted Mayura Station Wagyu rump + smoked leeks + soy (gf) (df)
Lemon + sourdough chicken
Porchetta + baked apples + mustard (gf)
Roasted pumpkin + whipped feta + curry granola + pumpkin cheese + herbs (v) (gf)

Shared Sides.

Triple cooked potatoes + confit garlic + chives (v) (ve) (gf) (df)
Roasted orange & fennel seed carrots + cumin yoghurt (v) (gf)
Toasted nut & grain salad + pumpkin + beetroot + feta (v) (gf)

Dessert.

Crème brulee + seasonal fruit (gf)

Cheese.

Robe dairy camembert + Delgattie shiraz reduction + roasted pumpkin cheese + lavosh crumb

While we endeavour to provide options to meet different dietary requirements, if you require an alternative option please discuss this with us when booking.

BEVERAGE Packages.



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Cheers To You.

From local fine wines to cocktails to our curated selection of Gin and other high end spirit options, we can tailor a beverage package to pair perfectly with our seasonal menu, and your requirements. Below are a few examples of what we have on offer and we'd love to work with you on building a selection that you will enjoy and that's perfect for celebrations!

This selection is available free-flow, so you can enjoy a delicious drop, or specialty mix from arrival through till post dinner.



Sparkling White.

Cuvee Co 'The Kenneth' Pinot Noir Chardonnay
Vini 724 Prosecco

Red Wine.

Parker Cabernet Sauvignon
Morambro Creek Shiraz
Pipersbrook Pinot Noir

White Wine.

Shaw + Smith Sauvignon Blanc
Pikes Riesling

Spirits + Mixers.

Prohibition Gin
Ketel One Vodka
Jim Beam
Johnnie Walker

Beer.

Carlton Dry
Great Northern

For something a little different,
please speak to us.



TALK
To Us.



Dine^{AT}
Delgattie

Like To Know More?

At Delgattie Estate, we love entertaining, celebrating, and enjoying the finer things. We also love welcoming guests and creating an unforgettable experience. If you would like to know more about our luxury **DineATDelgattie** experience, we'd love to help!

Please get in touch by enquiring at www.delgattie.com.au
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