



La Baracca is an enchanting location for a function. A bistro humming with rustic ambience, settled amongst the vines on the picturesque Mornington Peninsula.

Views of fig trees framing wine barrels of cascading herbs. The silver hues of olive trees and the garden of sculptural artichokes in the distance. Flickering candles reflecting in the windows. **Tuscany on the Mornington Peninsula.**

A menu in rhythm with the seasons... capturing the essence of Italy, with a peppering of France. Simple, classic, elegant food. A diverse menu in harmony with the produce of the Mornington Peninsula. **Maximum flavour with minimal fuss.**

The Cellar Door is a rustic extension of the bistro, where skilfully elegant wine is created to complement the food. The range of T' Gallant wines is diverse... accomplished Pinot Grigio, Pinto Gris, Pinot Noir and other classical varietals. **Something for everyone.**

Weddings, anniversaries, christenings, office parties and official functions become enchanting in the respectful environment created at T' Gallant. The idyllic setting and satisfying menus of La Baracca Trattoria and the Spuntino Bar will ensure that guests are relaxed and fulfilled. **An understanding of the importance of celebration.**

Be tempted. Be surprised. T'Gallant is the coolest address on the Mornington Peninsula.





La BARACCA TRATTORIA

Function Dinner Packages
Served alternately or Festive banquet style

\$80 per person

choose a selection of 2 courses from La Baracca Menu
canapés served on arrival
espresso



\$90 per person

choose a selection of 3 courses from La Baracca Menu
canapés served on arrival
espresso



\$100 per person

choose a selection of 3 courses from La Baracca Menu
formaggi (a selection of seasonally perfect European and domestic cheese w fig paste)
canapés served on arrival
espresso





LE BARACCA TRATTORIA

salmone marinato ~

honey-cured salmon w pickled cucumber + soft herb salad

charcuterie ~

house terrine, prosciutto, capocollo, cornichons, pickled cherries + leaves

insalata caprese ~

local tomato, mozzarella + basil salad w black olive grissini v

insalata di calamari ~

Sicilian style warm calamari salad tossed w olive oil, citrus, chilli + rocket leaves

carpaccio ~

beef fillet seared rare + finely sliced w cornichons, 'Harry's Bar' dressing + leaves

rotolo di zucchini ~

zucchini + ricotta rolled pasta sliced + served w a parsley walnut sauce v

pera arrosta ~

roasted honey scented pear w prosciutto + gorgonzola

fesa di agnello ~

roasted lamb rump w cannellini beans, broccolini + salsa verde

pesce arrosto ~

roasted salmon w green beans + Sicilian sweet-sour vinaigrette w pine nuts

gnocchi con anitra ~

hand-made ricotta dumplings w duck ragù, spinach + mustard fruit

pollastrino al forno ~

roasted marinated half chicken w panzanella tomato, olive + basil torn bread salad

filetto alla griglia ~

local beef fillet pan-grilled w a mushroom vinaigrette + creamed potato

involtini di vitello ~

veal bundles w fontina, prosciutto, sage + soft white polenta

crepelle alla fiorentina ~

spinach + ricotta crepes baked + served Florentine style v

semifreddo di torrone ~

nougat + honey semifreddo w mango + moscato syrup

torta di cioccolato ~

Belgian chocolate mousse cake w star anise sugar + dutch cocoa cream

torta di albicocca ~

apricot, pine nut + marzipan tart w orange burnt sugar sauce + coconut ice cream

tirami sù ~

Tuscan style trifle w mascarpone, espresso + chocolate

torta deliziosa ~

lemon pastis tart w vanilla cinnamon crème fraiche + honey syrup

formaggi ~

A selection of seasonably perfect European + domestic cheese w fig paste

v ~ vegetarian



La BARACCA TRATTORIA

3 course sample dinner menu @ \$90 per head
either in grazing or alternately served format

salmone marinato ~

honey-cured salmon w pickled cucumber + soft herb salad

charcuterie ~

house terrine, prosciutto, capocollo, cornichons, pickled cherries + leaves

fesa di agnello ~

roasted lamb rump w cannellini beans, broccolini + salsa verde

pollastrino al forno ~

roasted marinated half chicken w panzanella tomato, olive + basil torn bread salad

patate arrosto ~

roasted crash-hot potatoes w crisp rosemary + lemon

insalata mista ~

kitchen garden salad w herbs, a honey vinaigrette + shavings of pecorino **v**

semifreddo di torrone ~

nougat + honey semifreddo w mango + moscato syrup

torta di cioccolato ~

Belgian chocolate mousse cake w star anise sugar + dutch cocoa cream





LE BARACCA TRATTORIA

Menu di bambini

kids menu

secondi

pizza margherita ~

tomato, mozzarella + basil pizza

pasta Napoli ~

macaroni pasta w tomato + parmesan

cotoletta di pollo ~

crisp pieces of chicken breast w crash hot potato

pesce impanato ~

crisp fish fillets w crash hot potato

dolci

gelati carnivale ~

two scoops of ice cream w warm chocolate

\$25.00 per person



Cocktail + grazing packages ~

Option One

Four items served over a one and half hour period
Plus four items from the grazing menu over a one and a half hour period
Plus one dessert

\$75.00 per person

Option Two

Five items served over a one and half hour period
Plus five items from the grazing menu over a one and a half hour period
Plus two desserts

\$95.00 per person

Just cocktail package ~

Four items served over the first two hour period
A further four items served over the next two hour period
A selected dessert

\$75 per person



Choose a Selection of Cocktail Party Delicacies

salmone ~

salmon paté on sweet corn fritter w pickled cucumber

frittelle ~

zucchini cake w pecorino, mint + lemon v

carpaccio ~

seared rare beef dressed w cornichons + a piquant mayonnaise drizzle on toast

pezzi di pizza ~

selected Roman style pizza served from the wood fired oven v

pesce ~

white fish + green herb fritter served warm w basil aioli to dip

arancini ~

Italian style rice cakes w asparagus + mozzarella v

baccalà ~

whipped salted cod w pine nuts + crisp seasonal vegetables to dip

tost ~

freshly grilled ham, cheese + mustard rustic sandwich served 'Harry's Bar' style

ricotta al forno ~

baked ricotta w black olives + roasted red pepper salsa v

crostini ~

roman brown mushroom + sage butter crostini served warm v

polpette ~

veal croquettes w eschalot + thyme

salsicce ~

chargrilled baby chicken + prosciutto sausages w tomato + basil sugo

fritelle di gamberi ~

Italian style prawn ball w cucumber remoulade

spiedini ~

skewered chargrilled chicken w rosemary + lemon

polenta ~

roasted sweetcorn polenta w gorgonzola v



Tavolo di Spuntini - Spuntini Grazing Menu

salumi ~

a selection of cured meats including prosciutto, capocollo, felino + casalingo salami
+ a tumble of cornichons + pan-grilled black olives

frivolities ~

vegetable patés served w Italian style charred ciabatta + pitta bread v

paté ~

duck rillettes + chicken liver paté served w charred bread, cornichons + leaves

pissaladeira ~

country tart served warm w sweated onions, tomatoes + torn olives v

vedure arrosto ~

wood-roasted Mediterranean vegetables, herbs + feta served w rustic rosemary bread v

ciabatta di manzo ~

steak sandwich w wild rocket + Dijon served on a board from the chargrill

ricotta al forno ~

baked ricotta tart w black olives + sweet scented slow-roasted Flinders tomatoes v

pere arroste ~

roasted pears w prosciutto + gorgonzola

fritelle di salmone ~

salmon cakes w cucumber remoulade + herb salad

patate arrosto ~

'crash-hot' roasted baby potatoes w lemon gremolata + a horseradish cream dressing v

pizza rustica ~

Roman style fragrant pizza served on a board from the wood-fired oven v

formaggi ~

a selection of seasonably perfect European + domestic cheese w fig paste

fragole della mamma ~

mad little Italian cups of strawberries + ice cream

sinfonia di dolci ~

a selection of 'sweet little things' to be chosen from a list including ...

'bombolini' cinnamon sugar dusted baby doughnuts

wicked Belgian chocolate espresso brownie/ mango + lemon curd tartlet/ 'sugar + spice' nut biscotti

gelati ~

baci ice cream in the cone on the go



Beverage Packages:

Choose from our selection of premium, cool climate wines. We also offer a range of warm climate reds. Wine can be charged on consumption or according to one of our three beverage packages.

\$50 per person

(5 hour duration)

T'Gallant Ophelia Pinot Noir Chardonnay

T'Gallant Juliet Pinot Grigio

T'Gallant Juliet Pinot Noir

Crown Lager

Cascade Light

Mineral Water

Soft Drinks

\$60 per person

(5 hour duration)

T'Gallant Ophelia Pinot Noir Chardonnay

T'Gallant Grace Pinot Grigio

T'Gallant Cyrano Pinot Noir

T'Gallant Moscato

Crown Lager

Cascade Light

Mineral Water

Soft Drinks

\$75 per person

(5 hour duration)

T'Gallant Ophelia Pinot Noir Chardonnay

T'Gallant Tribute Pinot Gris

T'Gallant Grace Pinot Grigio

T'Gallant Cyrano Pinot Noir

T'Gallant Moscato

Mr Pickwicks Port

Stella Artois

Crown Lager

Mineral Water

Soft Drinks





Beverages
(consumption only)

Sparkling

T'Gallant Ophelia Pinot Noir Chardonnay 42

Pink

T'Gallant Moscato 32

Chardonnay

T'Gallant Chardonnay 34

T'Gallant Lot 2 Chardonnay 45

Pinot Grigio + Pinot Gris

T'Gallant Grace Pinot Grigio 36

T'Gallant Imogen Pinot Gris 34

T'Gallant Tribute Pinot Gris 49

Varietals

T'Gallant Volante 36

T'Gallant Juliet Sauv/Chenin Blanc 26

Pinot Noir

T'Gallant Juliet Pinot Noir 26

T'Gallant Cyrano Pinot Noir 39

T'Gallant Tribute Pinot Noir 69

Sangiovese

Castello di Gabbiano Chianti (Italy) 29

Shiraz

Seppelt Mount Ida Heathcote Shiraz 55

Wolf Blass Platinum Label Shiraz 200

Blends

T'Gallant Romeo 39

Cabernets and Cabernet Blends

Wynns Coonawarra Estate Cabernet Sauvignon 44

Wolf Blass Black Label Shiraz Cabernet Sauvignon Malbec 120

Wine prices & vintages subject to change



Terms and Conditions

Bookings:

To confirm a booking we require a signed copy of the Booking Confirmation along with a 30% deposit to T'Gallant Winemakers. Tentative bookings not confirmed within two weeks will automatically be made available to other clients. You will be notified of this timing beforehand.

Cancellation:

In the event that a confirmed booking is cancelled within 3 days of the event (Monday to Friday booking) a 25% cancellation fee will be charged. Within 7 days of the event (weekend bookings) a 50% cancellation fee will be charged, and 100% of the event cost will be charged if the event is cancelled on the day.

Catering:

Catering to be confirmed 7 days before the event. Final numbers to be confirmed 3 days before event.

Confetti:

Confetti is not permitted within the grounds or buildings. Rose petals accepted outside only.

Cellar Door:

Booking a day function does not provide exclusive use of T'Gallant Cellar Door or grounds.

Times:

All functions are based on a 12.00 pm licence curfew with last drinks served at 11.30 p.m. to allow 30 minutes to vacate the premises. Patrons are kindly requested to exit the property quietly.

Liquor Licence:

It is a condition of our licence that no alcohol is served after 12.00 p.m. Responsible service of alcohol as stated in the Liquor Licensing Act 1997 will be adhered to at all times. No alcohol will be served to minors and management reserves the right to refuse service or remove from the premises customers who are under the influence and in our judgement, pose a threat either to themselves or others without liability.

Conditions:

No alcoholic beverages are permitted to be brought into the facility. All interior areas are non-smoking. Smoking is only permitted outdoors. All beverage packages cover consumption in the licensed areas during the prescribed time only and therefore do not allow guests to remove any beverages during or after this time.

Contact:

Function Manager:	Louise Baldwin
Venue Name:	T'Gallant Winemakers
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