

# Sir Paz

## ESTATE

### – Group Packages –

*Each Group Package has been carefully curated by our Chef,  
and in the spirit of family & friends ... are all offered to be shared.*

### – Grazing Package –

Sir Paz Estate Cheese & Charcuterie Boards

A selection of Woodfired Pizzas

Pulled Beef Brisket Sliders

Greek Fattoush Salad, Mixed Leaves, Cherry Tomato, Cucumber, Black Olives,  
Feta, Herb and Garlic Pita Toast

**\$60 per person**

### – Grand Cru Package –

Woodfired Flat Bread, Caramelised Onion, Prosciutto & Roquette

Smoked Paprika & Lemon BBQ Chicken Skewers, 'Garlic-Free' Tzatziki

Woodfired BBQ Butterflied King Prawns, Salsa Verde, Roquette & Fennel

Charred Asparagus, Gorgonzola Dressing

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Greek-inspired Slow Cooked Lamb Shoulder

Kipfler Potatoes & Confit Garlic

Greek Fattoush Salad, Mixed Leaves, Cherry Tomato, Cucumber, Black Olives,  
Feta, Herb and Garlic Pita Toast

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Vanilla Panna Cotta, Poached Rhubarb, Candied Orange & Almond Crumble

**\$85 per person**



*Note: Group Packages apply for groups of 10 or more persons.*

*For more information, please email [reservations@sirpaz.com](mailto:reservations@sirpaz.com)*

*Cakeage Fee: \$4.5 pp*





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### About Us

Established in 1997, Sir Paz Estate, inspired by a storied history and characterised by a rich Mediterranean ambience, has the good fortune of being the Yarra Valley's highest altitude vineyard. The captivating views, sweeping across the Yarra Valley, afford guests a moment of solitude to be enchanted by the abundantly rich yet serene landscape.

Sir Paz Estate brings the most primitive style method of Cooking with Fire to create woodfire cooked food to match perfectly with our estate-grown wines.

Our Woodfire Oven & Barbecue is contained within our alfresco for you and your guests to enjoy the theatrics and aromas of freshly cooked woodfired food whilst enjoying our sweeping vineyard and Yarra Valley views.

