



ENTRÉE PICNIC HAMPER

Roasted caponata vegetable & haloumi tart

with chard leaf & celery salad (V)

Antioxidant salad of black rice

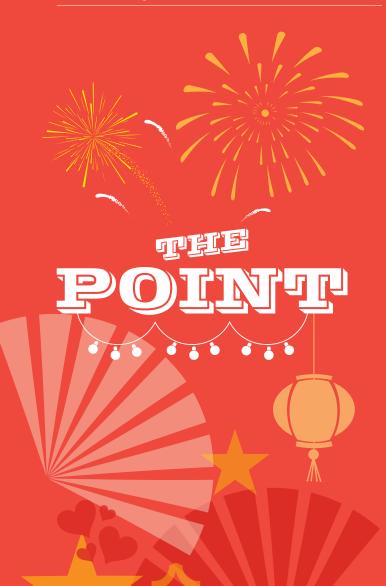
with coconut, cranberry, pumpkin seeds & parsley (V, GF)

Gippsland Cloth-aged Cheddar & Jindi Brie

with gluten free crackers, red flame grapes & fig paste (V, GF)

Australian organic spring 'add water'

100% biodegradable bottle



FOOD STATIONS

Spanish Fiesta

 Spanish paella, smoky tomato, saffron & chargrilled red & green peppers, parsley & Spanish onion salsa (V, GF)

Asian Delights

- Crispy vegetable spring roll (V)
- Mild chilli & lemongrass grilled chicken w glass noodle & crispy vegetables, zesty lime dressing
- Korean style marinated bbq'd tofu with glass noodle & crispy vegetables, zesty lime dressing (V)

Aussie Outback

 Angel Bay grain fed beef burger, Swiss cheese, red onion marmalade, soft damper roll with bush tomato & mountain pepper leaf relish

Middle Eastern Fusion

- Dukkah spiced lamb shish kebab on Persian red rice with fattoush salad, pomegranate dressing & mint
- Grilled haloumi w Aegean slaw, Kalamata olives, caramelised onion, tzatziki, tomato & parsley on pita

DESSERT STATION

- White chocolate & raspberry or dark chocolate ganache lamington palettes (V)
- Soft passionfruit meringue w vanilla cream, spiced pineapple & red berry salad (V)
- Artisan frozen fruit pops: apple passionfruit, pineapple & mint, ruby grapefruit & rosemary or banana coconut cream (V, GF)