

# THE MENU

## ENTRÉE PICNIC HAMPER

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### Roasted caponata vegetable & haloumi tart

with chard leaf & celery salad (V)

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### Antioxidant salad of black rice

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

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### Gippsland Cloth-aged Cheddar & Jindi Brie

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

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### Australian organic spring 'add water'

100% biodegradable bottle

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## FOOD STATIONS

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### 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)
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### 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
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## DESSERT STATION

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- 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)
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V = Vegetarian / GF = Gluten Free



THE  
POINT

