

Menu

STANDARD HAMPER MENU

Smoked ricotta, cumin & white bean dip
with soft flour tortilla (V)

Wood fired pepper, ricotta & thyme tart
with beetroot chard & bronze fennel salad (V)

Corn-fed Thirlmere chicken
*with salad of brown rice, quinoa, sweet pumpkin,
crispy vegetables, chia seeds & zesty lime (GF)*

Mixed berry cheesecake in a New York style
atop a fresh biscuit base topped with fresh berries (V)

Victorian Tarago River Brie & Aged Riverslea Red Cheddar
*with quince paste, crispy French toast & dried fruits
(V, GF crispbread available)*

Australian organic spring 'add water'
100% biodegradable bottle

VEGETARIAN HAMPER MENU

Smoked ricotta, cumin & white bean dip
with gluten free crisps (V, GF)

Wood fired pepper, ricotta & thyme frittata
with beetroot chard & bronze fennel salad (V, GF)

**Wild rice with globe artichokes, chargrilled corn,
pepitas & buckwheat**
with gazpacho dressing (V, GF)

Individual gluten free chocolate cupcake
with Nutella frosting (GF)

Victorian Tarago River Brie & Aged Riverslea Red Cheddar
*with Maggie Beer quince paste,
gluten free crisps & dried fruits (V, GF)*

Australian organic spring 'add water'
100% biodegradable bottle

V = Vegetarian
GF = Gluten Free



Lawn WITH THE View