

SAMPLE LUNCH SET MENU - \$50/HEAD + DRINKS

CANAPES

Cucumber round with cured salmon and avocado cream

Brie cheese and marmite choux puffs

MAINS

THE EVERYTHING SALAD

Roasted crown pumpkin, walnut praline, quinoa, sun dried tomatoes & crystal garden leaves and feta cheese (GF, DFO)

LEMON & THYME CHICKEN LEG

Leek & potato gratin, mushroom & bacon gravy with baby leaves (GF)

12 HR COOKED GRASS-FED BRISKET

Cornbread, garlic butter, dill pickles, apricot barbeque sauce and rocket

DESSERT

PEARVLOVA

Whipped cream, poached pear & chocolate (GF)

TAMARILLO & APPLE CRUMBLE

Berry sorbet & whipped coconut cream (Vegan)

AFFOGATO

Vanilla ice cream, chocolate brownie espresso & ½ shot of Rose rabbit orange liqueur (GF)