

Menu

STANDARD HAMPER

ENTRÉE

Smoked salmon, baby rocket, cucumber and dill salad, dill & tarragon dressing

(GF/DF)

MAIN

Lemon and thyme roast chicken, Israeli cous cous mixed grain and roast capsicum salad with Za'atar vinaigrette

(DF)

ARTISAN CHEESES

Warrnambool Vintage Australian cheddar, Netherby cove double cream camembert, dried apricots and Batlow organic dried apples. Maggie Beer Fig and walnut paste Sea salt artisan flatbread crackers

DESSERT

Flourless orange and hazelnut cake with orange blossom syrup

(GF)

VEGETARIAN STANDARD HAMPER

ENTRÉE

Grilled capsicum, zucchini, eggplant pressed terrine, mixed leaf salad with toasted cumin hummus, lemon dressing

(GF/DF/VG)

MAIN

Stuffed portobello mushroom, sorghum, quinoa and roast capsicum salad with Za'atar vinaigrette

(GF/DF/VG)

ARTISAN CHEESES

Warrnambool Vintage Australian cheddar, Netherby cove double cream camembert, dried apricots and Batlow organic dried apples. Maggie Beer Fig and walnut paste Sea salt artisan flatbread crackers

DESSERT

Coconut tapioca pudding with dark cocoa mousse

(GF/DF/VG)

Note: This menu is designed to be suitable for gluten free, vegetarian/vegan and children.

GF: Gluten Free

DF: Dairy Free

VG: Vegan and vegetarian