

GRAZING BANQUET MENU

Standard Grazing Banquet 85.0 P/P

Bread and Butter, Choice of Three Mains, Two Sides and Two Desserts

Classic Grazing Banquet 95.0 P/P

Bread and Butter, Choice of Two Entree, Three Mains, Two Sides and Two Desserts

Deluxe Grazing Banquet 105.0 P/P

Bread and Butter, Choice of Two Grazing, Two Entree, Three Mains, Two Sides and Two Desserts



GRAZING

- House-Made Dips and Bread (V)
- Crudites - Seasonal Vegetables and Dip (V, VG, DF, GF)
- Charcuterie - Cured Meats (GFO)
- Cheese - Three Kinds of Cheese, Relish, Crispbread, Quince (V, GFO)

ENTREE

- Garlic Herb Prawns (GF, DF)
- Caprese Salad (V, GF)
- Pumpkin Couscous Salad (V, VG, DF, GF)
- Baked Salmon with Lemon and Capers (GF, DF)
- Beef Meatballs, Tomato Sugo and Parmesan (GF, DFO)

MAINS

- Beef Bourguignon with Potatoes (GF, DF, NF)
- Lamb Shepherd's Pie
- Chargrilled Mediterranean Vegetables, Lemon and Fresh Herbs (V, VG, DF, GF)
- Marry Me Chickpea Orzo (V, VG, DF)
- Moqueca Brazilian-Style Fish Stew with Coconut, Capsicum, Tomato, Coriander & Lime (GF, DF)
- Slow Cooked Chicken Thighs with Kipfler Potatoes and Carrots (GF, DF)
- Mexican Pulled Pork with Pico De Gallo (GF, DF)

SIDES

- Chargrilled Seasonal Vegetables (V, VG, GF, DF)
- Pesto and Pumpkin Pasta Salad (V)
- Jasmine Rice (V, VG, GF, DF)
- Roasted Potatoes (V, VG, GF, DF)
- Australian Potato Salad (V, GF, DF)
- Radicchio Salad, Pickled Apple, Pear and Carrot with Green Goddess Dressing (V, GF)

DESSERTS

- Classic Tiramisu (V)
- Basque Cheesecake (V, GF)
- White Chocolate Mousse with Coconut Praline (V)
- Roasted Stone Fruit with Coconut and Vanilla (V, VG, GF, DF)
- Seasonal Fresh Fruit Platter (V, VG, DF, GF)
- Cheese - Three Kinds of Cheese, Relish, Crispbread, Quince (V, GF)

V = VEGETARIAN
VG = VEGAN
GF = GLUTEN-FREE
DF = DAIRY FREE
O = OPTION AVAILABLE
P = CONTAINS PEANUTS
TN = CONTAINS TREE NUTS
NFO = NUT-FREE OPTIONS