

FEAST

Antipasto

Artisan sourdough, salted butter, Mt Zero olive oil
Charcuterie selection and condiments

Seafood

Duo of Atlantic salmon and condiments
Tasmanian rock oysters, mignonette
Australian tiger prawns, Marie rose sauce
Cold poached Mt Martha mussels, lime and chili

Soup

Classic Italian Minestrone
Potato and leek

Salad

Fennel, orange, witlof, baby spinach, blood orange dressing
Sweet potato, fig, pomegranate, watermelon seed, avocado
Build your own green bar of vegetables, grains, fruits, dressings

Carvery

16-hour slow cooked lamb leg, spiced eggplant, chimichurri
Char grilled Malawa free range chicken, organic lemon, rosemary, smoked paprika

Hot

Southern highland beef keema masala, garlic naan
Herb gnocchi, basil pesto, cherry tomato, baby king brown mushrooms
Twice cooked crisp potatoes, sour cream, spring onion, confit garlic
Oven roasted cauliflower, muhammara, toasted walnut
Buttered carrot, corn and beans

Sweets and cheese (half time)

Ice cream station
Victorian cheese board and condiments
Grazing dessert platters