

Grazing Lunch

Option 1 - \$68pp

Choice of 1 x starter,
2 x mains, 2 x sides and
1 x dessert

Option 2 - \$77pp

Choice of 2 x starters,
2 x mains, 2 x sides and
2 x desserts

Minimum order of 10

V / Vegetarian
GF / Gluten Free
GFA / Gluten Free
Adaptable
DF / Dairy Free
DFA / Dairy Free Adaptable
VE / Vegan
VEA / Vegan Adaptable

We will always endeavour to cater for all dietary requirements. Please be aware that there is always a risk that traces of allergens may be transferred during preparation. Therefore, we are unable to guarantee that any item sold is completely free from traces of allergens including shellfish, dairy, gluten & nuts.

To start...

Marinated mount zero olives V GF DF

Ciabatta & zaatar spiced Grampians chick pea puree V DF GFA

Tomato basil & That's Amore mozzarella bruschetta V GFA DFA

Shaved Victorian Jamon, baguette, apple balsamic DF GF

Escabeche of Lakes Entrance Garfish, saffron, carrots, fennel DF GF

Potted chicken liver parfait, spiced redcurrant jelly, Parliament rosemary, salsa Verdi GF DF

Ceviche of Port Phillip scallops, lime, sweet potato, coriander GF DF

Mains to graze...

Slow roasted organic Inverloch lamb leg, Parliament mint sauce DF GF

Roast free-range Milawa chicken, sage & onion stuffing DF

Roasted Inverloch rump cap of organic beef, Milawa mustard gravy DF GF

Grilled House smoked Otway pork, apple chutney DF

Confit Victorian duck legs, cherry & apple balsamic glaze GF DF

Pan-fried Lakes Entrance Black Bream fillet, citrus salsa DF GF

Spiced crispy local calamari, lemons, lime aioli DF GFA

Baked Lakes Entrance Flathead, tomato fondue, olive & herb crust DF

Sides to share...

Mixed East Gippsland leaf garden salad, Milawa mustard dressing GF DFA VEA

Steamed local vegetables, olive oil, fresh herbs GF DF VE

Faro, baby cos, radicchio, Berry's Creek blue cheese dressing, King Valley walnuts GF DFA VEA

Cauliflower Murray River cheddar cheese gratin V

Roast carrots, maple syrup, crushed pumpkin & sunflower seeds GF DFA VEA

Freekeh, spring greens, baby spinach, flat parsley, pine nuts, goat's cheese, lemon dressing GF DFA

Broccoli, pearl barley & zucchini, mint & parsley, tahini yoghurt dressing, toasted sesame seeds GF

Roasted Dobson's potatoes, garlic & thyme GF DF

Dessert to finish...

King Valley walnut cake, spiced mascarpone V

Daintree triple chocolate brownie V

Rooftop Honey panna cotta, biscotti V

Raspberry macaroons V GF

Baked ricotta macadamia tart & raspberry jam V

Lemon meringue pie

Maffra cloth aged cheddar, quince paste, baguette