

Menu option 3

Mediterranean Grazing Board

Selection of seasonal organic dips, pickles, fresh vegetables, feta, olives & focaccia (v)

Cold Selection

Feta & sundried tomato tartlet (v)

Assorted finger & open sandwiches

Poached Chicken, roasted vegetables, doubled smoked ham

Hot Selection

Korean fried chicken, honey mustard, pickles

Spinach & ricotta filo triangles, spicy eggplant chutney (v)

Chilli pork belly hot dog, kimchi slaw, gochujang mayo

Slow cooked pasture fed leg of lamb, shawarma spices, pepperonata, freekeh dill salad, tzatziki, warm flatbread

Gippsland potatoes crush, green onions, mustard seed, tarragon

Half Time Fare

Freshly baked buttermilk scones, strawberry jam, whipped Yarra Valley vanilla cream

Selection of mini beef pies, sausage rolls, tomato sauce

Beverages

Silver Beverage Package

Wine

T'Gallant Prosecco

821 South Sauvignon Blanc Seppelt

'Drive' Shiraz

Beer and Cider

Somersby Apple Cider Cascade

Light

Great Northern

Carlton Draught

Spirits

Gordons Gin

Smirnoff Vodka

Bulleit Bourbon

Bundaberg UP Rum

Johnny Walker Red Whisky

Non-Alcoholic

Juices and Soft Drinks

Sparkling and Still Water