

GRAZING - OPTION 1

*Sample Menu Only - Subject to change for each event

ON ARRIVAL

Artisan charcuterie (gf)

confit duck leg rillettes & quince chutney | locally cured capocollo
house smoked sambar ham | pork & fennel seed salami | cornichons

Winter harvest vegetables (v) (gf)

whipped buffalo milk ricotta with Sicilian eggplant & green olive caponata | crushed
edamame | char grilled & preserved courgettes | chickpea hummus with spiced hazelnut
dukkha

Bakery fresh bread

house baked herb & garlic focaccia | 'pull apart' soft buttermilk rolls | hand stretched
grissini cultured butter | Murray River pink salt

MAIN COURSE

Served cold

Toasted mini buckwheat crumpets
smoked ocean trout | Yarra Valley trout roe | chive sour cream

Served hot

Argentinian style black bean empanada (v)
chimichurri mayonnaise

Mini chicken 'Parma'
rich tomato sugo, basil, buffalo mozzarella

BUILD YOUR OWN

Handmade Barkley Smokehouse pork & cheese kransky
warmed brioche hot dog roll

red sauerkraut slaw (gf)

horseradish mustard (gf) salted cucumber pickles (gf) dark ale & onion gravy (gf)

HALF-TIME FARE

Country style scones (v)

buttermilk scones | strawberry jam | thick vanilla Yarra Valley cream

Party pies & sausage rolls

rich tomato sauce

Coffee & Tea

Industry Beans coffee | T2 tea selection

(gf) Gluten free (v) Vegetarian



FIVE
BOUNDS