

# MENU OPTION 2

\*Sample Menu Only - Subject to change for each event

## ON ARRIVAL

### **Brisket Rolls**

Slow cooked Gippsland beef, garlic buttered 'pull apart' buttermilk rolls, cheese sauce

### **That's Amore Burrata**

Victorian prosciutto, persevered cherry tomatoes, hazelnut dukkah, toasted spelt bread

## CANAPES

### **Bolognese & Smoked Scamorza Toastie**

House-made bread & butter pickles

## MAIN FARE

### **Roasted 'Southern Highlands' Lamb Rack**

Spicy grilled capsicum puree, wilted baby spinach, lamb sauce

### **Accompanied by:**

#### **Whipped Dutch Cream Potatoes**

Crispy pancetta, sage, sundried tomatoes

#### **Honey & Fennel Seed Roasted Heirloom Carrots**

Smoked Goats Cheese, elderflower dressing, fresh herbs

#### **Roasted Pumpkin & Hazelnut Crumble**

Smoked buffalo mozzarella, sage, spiced pepitas

#### **Bakery Fresh Bread**

Wood-fired soft Scottish Rolls, cultured butter, Murray River pink salt

## HALF TIME

### **Country style scones (v)**

With Yarra Valley strawberry jam | thick vanilla Gippsland cream

### **Party pies & sausage rolls**

With rich tomato sauce

### **Victorian Farmhouse Cheese Selection (v)**

Quince paste, crimson grapes, candied walnuts, burgundy poached pears, lavosh crackers, warmed baguette

### **Coffee & Tea**

Industry Beans coffee | T2 tea selection



FIVE  
BOUNDS