



# Grazing Table

## Entree

Mixed bread and French butter  
Marinated continental Olives  
Char-grilled octopus  
Lamb Kofte, yoghurt  
Heirloom tomato, basil, marinated Bononcini  
Charcruterie boards

Fresh peeled prawns , chipotle Mayo (\$2.50pp supplement)  
Escabeche of squid  
Grilled veggies, pine nut and pesto  
Seasonal dips

## Main

24hr cooked lamb shoulder, Eggplant relish  
Rare roast rib of beef, horseradish crème fraiche (\$3.50pp supplement)  
Crispy crackling Berkshire pork, apple chutney  
Honey glazed ham, English mustard  
Steamed snapper fillet, Soy and shallot dressing  
Baked ocean trout, salsa Verde and confit tomatoes  
Tasmanian Salmon, avocado, pine nut and basil

## Sides & salads

Roasted pumpkin, feta and dukkha  
Mexican blackened corn, turtle beans, mint, zucchini ribbons.  
Bitter leaf salad, radicchio, baby spinach, blood orange, shaved fennel.  
Asparagus, rocket and parmesan, balsamic dressing  
Quinoa, roasted eggplant, Persian fetta, semi dried tomatoes  
Danish fetta/haloumi basil pesto  
Tomato and baby mozzarella salad, caramelised balsamic dressing  
Lightly pickled cucumber salad, baby spinach and fennel fronds  
Kipfler Potato salad, chardonnay dressing  
Chargrilled green bean salad toasted almonds, golden raisins  
Roasted cauliflower, chick pea and lemon  
Asian slaw, sesame and crispy shallot