

Long Room Grazing

79 PER PERSON

VICTORIAN FARMERS' TABLE

local artisan cured meats, hand crafted terrines & pates
'Barkly Smokehouse' Grandmother ham, selection of pickles & mustards
house smoked king salmon, crème fraîche, pickles
selection of 'That's Amore' cheeses, marinated & char-grilled vegetables
house made seasonal dips & marinated 'Mt Zero' olives
freshly baked breads including Scottish rolls & soft 'pull apart' milk buns

CARVERY

roast pork belly 'porchetta' | garlic & fennel | spiced apple chutney
herb & mustard seed crusted beef sirloin | Yorkshire pudding | gravy
char-grilled Hazeldene's chicken | lemon thyme | honey & Dijon

VEG SIDES

crushed kipfler potatoes | garlic & herb butter
roasted heirloom carrots | buffalo ricotta | burnt honey & lemon dressing
green peas | bacon | onions | lettuce | mint

SALAD BAR

vanilla & orange roasted heirloom beetroots | mint labneh | toasted seeds & nuts
roasted cauliflower salad | farro | witlof | fetta | soft herbs
chopped salad | iceberg | cherry tomatoes | cucumbers | dried olives | oregano | fried pita

DESSERT

Macadamia caramel 'Snickers' 17
milk chocolate mousse | roasted peanut gelato

Victorian cheese selection 24

selection of Artisan local made cheese
Leatherwood honey roasted pear | fruit & nut toast
lavosh | candied walnuts

Allergen Statement

While some menu items may not include specific allergens as ingredients, all our food is made in a facility that contains allergens. Therefore, we are unable to guarantee there are no allergens in the food and beverages served from this menu.

LG* - Low Gluten | V - Vegetarian | VE - Vegan

* Low gluten identified dishes do not contain gluten products but may contain less than 0.02% as they are prepared in kitchens that also process gluten containing products.