



Menu

Artisanal Bread Basket

Mini French baguette (G) | Sesame brown bread rolls (G, Ss) | Rustic vegetable focaccia (G) | Lebanese white and brown bread (G) | Grissini lavash (G, D, E) | German Rai Loaf (G, Ss) | French salted butter | Olive tapenade | Sundried tomato pesto

Starters & Salads

Prawn cocktail, fresh chives and lime jus (S, E)
Cob with blue cheese dressing (On the side) (D)
Mexican chicken with avocado corn and tortilla crisp (G)
Seasonal cress with torched goat's cheese, balsamic vinaigrette (D)
German potato with green peas (V)
Quinoa, sweet corn and capsicum honey mustard dressing (V)
Picnic coleslaw, apple cider vinaigrette (V)
Avocado hummus with jalapeno (Ss, V)
Tzatziki (D)

Delicacy

Homemade chicken and Foie gras parfait
Assorted sushi with condiments (S, V, D, Ss)

Green Salad Bar

Mixed lettuce - Kale - Lola Rosa | Romaine
Frizze baby cucumber | Cherry tomato | Radish
Shaved carrots | Capsicum

Homemade Dressings

Onion malt | Olive oil | French mayo dressing (D, E)
Cherry orange vinaigrette | Raspberry balsamic

Cheese Selection (D)

Brie Wheel | Truffled pecorino | Cheddar | Fourme D'ambert | Onion marmalade | Crackers (G)
Dried fruits | Nuts

Serve to the Table

Classic Fries | Mini crispy chicken slider (G, D, E)
Pizza Margherita (G)

Live B.B.Q

Gulf prawns, rubbed with mustard and chives (S)
Norwegian salmon skewers,
Mediterranean marinade (S)
Free range chicken thigh, Tandoori style (D)
Lamb kofta
Milk butter boiled corn on the cob (D)
Chili paste - Lemon wedges - Chimichurri (N)

The Smoker

Wagyu beef brisket, tamarind and burnt pineapple
Grass Fed beef short ribs, honey mustard glaze
Smoked paprika and mustard rubbed
corn fed chicken
Pineapple | Cauliflower | Zucchini | Butternut squash



(D) Dairy product, (E) Egg, (G) Gluten, (N) Nuts, (S) Shellfish
(Ss) Sesame seeds, (V) Vegetarian



Menu

Sauces

B.B.Q sauce - English mustard - Pink pepper corn
Murray River salt and homemade pickles

Pork Stop

Cheese kasekainer (D) | Organic Cumberland
Pork ribs - Crispy pork belly
Homemade B.B.Q sauce - Apple chutney
Braised red cabbage

Kids Buffet

Macaroni au gratin (D) | Breaded chicken fillet (G)
French fries | Corn on the cob (D)
Mini sliders (G, D, E)
Ketchup | Mayo

Kids Picnic Box

Royale Gala apple – Strawberry milk
Teddy bear financier (G, N, E, D)
Potato chips

Sweets

Rhubarb crème brûlée (D, E)
Dulce De Leche cheesecake (D, E, N, G)
Black forest shooter (D, E, N, G) | Red velvet jar (D, E, N, G)
Orange chocolate tart (E, D, G)
Walnut carrot cake (D, E, N, G)
Mango pineapple jar (D, E, N, G)
Raspberry yoghurt bavarin (G, E, D)
Spiced eggless chocolate truffle cake (D, G, N)
Assorted fruit skewers

Kiddy Stations

Popcorn and candy floss

Ice Cream Selection

Lemon yoghurt | Bubble gum | Hockey pocky
Raspberry sorbet | Chocolate | Cookies and cream
Mango sorbet



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House Beverage Package

Hops & Grapes

Sparkling Wine
Atto Primo Rosé / Brut

Wines

Lodez Chardonnay
Lodez Merlot
The Pale by Sacha Lichine Rosé

Beer Bottle

Corona /Heineken

House Spirits

Stolichnaya Vodka / Tanqueray Gin
Bacardi Carta Blanca/
Bacardi Negra Rum / JW Red Label Whisky
Jim Beam Bourbon
Whiskey / El Jimador Blanco Tequila
El Jimador Reposado Tequila

Cocktail Playground Stations

Gin-Voyage Station

Tanqueray / Bombay Sapphire
Cocktails: Passiflora Skyline/ Orchard Elixir

Rum-Shack Station

Bacardi Carta Negra / Bacardi Carta Blanca
Cocktails: Picnic Mojito & Peach & Guava Cooler

Exotic Stolichnaya Station

Cocktails: Moscow Mule
Picnic Passion

Takamaka Coco Station Tender

Coconuts served with a shot of Takamaka
Firey Tequila Shots
El Jimador Tequila served with ____?

Mocktails

Berry Punch

Mixed Berries, Strawberries, Ginger Ale, Lemon Juice

Cucumber Lychee Slush

Cucumber Mint, Lychee Syrup, Lemon Juice, Sprite

Picnic Tropical Colada

Pineapple Juice, Lemon Juice, Kaffir Infused
Coconut Syrup

Fresh Juices, Soft Drinks, Water, Coffee & Tea

