



GARDEN GRAZER MENU

INDIVIDUAL HAMPERS

Pre-order requires 72 hours notice

3 COURSE HARVEST FEAST \$75.00 ————— 1 Box | Suggested for 1 guest

Crusty French baguette + whipped butter (v) Assorted crackers and lavosh (v)
Chicken liver parfait Heirloom tomatoes, bocconcini and fresh baby basil
Homemade chicken and pistachio terrine skewer (v)
Cornichons and orchard pickled vegetables (vg) Petit quiche lorraine
Chutney (vg) Quinoa and roasted vegetable salad (v)
Mt. Zero marinated olives (vg) Chocolate and macadamia brownie (v)
Brie cheese (v)

PICNIC FOR ONE \$22.00 ————— 1 Box | Suggested for 1 guest

Assorted ribbon sandwiches and a sweet treat

HERITAGE HIGH TEA \$65.00pp ————— 1 High Tea Stand | Minimum 2 guests

Chicken, celery and almond finger sandwiches with herbed mayonnaise
Mini traditional style Cornish pasties (v)
Smoked salmon blinis with a caper and fresh dill remoulade
Chicken, mushroom and thyme pastry rolls
Fresh Refectory scones served with delicious raspberry jam and double cream (v)
Chocolate and macadamia nut brownies (v)
Passionfruit and lemon meringue tarts (v)
Belgium white chocolate rocky road with pistachios and dehydrated raspberries (v)

PLOUGHMAN'S PLATE \$45.00 ————— 1 Plate | Suggested for 2 guests

Glazed ham, house pâté, pork and pistachio terrine, Maffra Farmhouse cloth aged cheddar (v),
Mt Zero marinated olives (vg), pickled garden vegetables (vg), tomato relish (vg) and charred breads (v)

(v) - Vegetarian , (vg) - Vegan, (gf) - Gluten free



GARDEN GRAZER MENU

GROUP HAMPERS

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REFECTORY SCONES \$67.50 _____ 15 items

Freshly baked Refectory Scones served with delicious raspberry jam and double cream (v)

FRESHLY BAKED WARM CANAPES \$135.00 _____ 24 items

Freshly made mini savoury delights

- Cornish pasties (v)
- Zucchini, mint and saganaki fritters with dill, lemon yoghurt (gf,v)
- Chicken, mushroom, and thyme rolls

FRESHLY MADE SAVOURY CANAPES \$135.00 _____ 24 items

Freshly made mini savoury delights

- Smoked salmon, dill blini, caper remoulade
- Caramelised onion, Milawa ashed chèvre tartlet (v)
- Pistachio and Chicken terrine, pickled beetroot, sourdough croute

SWEET TREATS \$110.00 _____ 20 items

Freshly baked mini cakes and tarts, Belgium white chocolate rocky road with pistachios and dehydrated raspberries (v), passionfruit and lemon meringue tarts (v), chocolate and macadamia nut brownies (v), flourless almond and chocolate friands (v, gf), spiced carrot and coconut cakes with lemon myrtle frosting (v)

SANDWICHES \$60.00 _____ 24 Ribbons

Freshly made ribbon sandwiches (gf extra \$12 per box)

- Chicken, celery and almond finger sandwiches with herb mayonnaise
- Egg and watercress (v)
- Smoked salmon and cucumber with dill cream cheese
- Sliced corned beef with tasty cheddar cheese, mustard pickle and watercress

SEASONAL FRUIT \$65.00 _____

Market fresh seasonal fruit (vg, gf)

CHEESE _____

\$30 Small hamper

\$95 Large hamper

A selection three premium farmhouse cheeses served with fresh and dried fruits, lavosh, crackers, grissini sticks and nuts (v)

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GARDEN GRAZER MENU

INDIVIDUAL HAMPERS

Pre-ordered, available Wednesday to Sunday 11am-3pm

The Refectory Harvest Picnic Feast Gift Basket for Two - \$380.00

1 Box | Suggested for 2 guests

Crusty French baguette + whipped butter (v),
Chicken liver parfait Homemade chicken and
pistachio terrine, Cornichons and orchard pickled
vegetables (vg), Chutney (vg), Mt. Zero
marinated olives (vg)

Brie cheese (v), Assorted crackers and lavosh (v),
Heirloom tomatoes, bocconcini and fresh baby basil
skewer (v), Petit quiche lorraine, Quinoa and roasted
vegetable salad (v), Chocolate and macadamia
brownie (v)

Bottle of Wine R&R, Two homemade lemonade small bottles, Mineral Water, Bag of assorted lollies, Ice bag, Picnic basket, Picnic table, Picnic Rug, Two linen napkins, Wooden Cutlery & Plates

The Refectory High Tea Gift Picnic - \$420.00

1 Box | Suggested for 2 guests

Chicken, celery, and almond finger sandwiches
with herbed mayonnaise, Mini traditional style
Cornish pasties (v), Smoked salmon blinis with a
caper and fresh dill remoulade, Chicken,
mushroom, and thyme pastry rolls, Fresh
Refectory scones served with delicious raspberry
jam and double cream (v)

Chocolate and macadamia nut brownies (v)
Passionfruit and lemon meringue tarts (v)
Belgium white chocolate rocky road with pistachios
and dehydrated raspberries (v)
Bag of assorted lollies

Love Tea – The Botanica A Trio of Loose-Leaf tea or Canister of Black Tea, Bottle of Wine R&R, Two
homemade lemonade (small bottles), Mineral Water, Bag of assorted lollies, Ice bag, Picnic basket,
Picnic table, Picnic Rug, Two linen napkins, Wooden Cutlery, Flask of hot water, Wooden Cutlery &
Plates, Teapot & two lattes cups

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GARDEN GRAZER MENU

CHILDREN'S HAMPERS

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CHILDREN'S CHICKEN HAMPER \$18.50 ————— 1 Box | Suggested for 1 guest

Crispy chicken, avocado and lettuce wrap

Edamame and fresh vegetable sticks (v, gf)

Seasonal berries (v)

Maffra cheddar cheese and crackers (v)

CHILDREN'S VEGETARIAN HAMPER \$18.50 ——— 1 Box | Suggested for 1 guest

Cucumber and cream cheese finger sandwiches (v)

Fresh vegetable sticks (vg, gf) & red pepper dip (v, gf)

Seasonal berries (vg, gf) & honey yoghurt (v, gf)

Fairy bread star (v) and lemon syrup cake (v)

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GARDEN GRAZER MENU

CELEBRATION CAKES

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CAKES AVAILABLE

Chocolate Blackberry

Lemon Lime Syrup

Flourless almond chocolate with rich chocolate ganache (gf)

Victoria Sponge (gf)

Spiced Carrot and Coconut cake with walnuts and lemon myrtle frosting

Queen Charlotte's Fancy Cake

PRICING

Serves up to 6-8 guests \$85

Serves up to 8-12 guests \$95

Queen Charlotte Serves up to 8-12 guests \$130

SERVING OPTIONS

Serve on platters to the table \$1.50 per person

Served with cream and coulis \$6.50 per person

(gf) - Gluten free



GARDEN GRAZER MENU

DRINKS

BEER, CIDER & SELTZERS

Colonial Bertie Apple Cider	375ml	\$10
Colonial Draught Kolsch Ale	375ml	\$10
Colonial I.P.A Australia	375ml	\$10
Colonial Small Ale	375ml	\$9
Seltzer 4.5% - Lemon & Lime	330ml	\$10
Watermelon & Mint Peach		

COLD DRINKS

Mount Franklin	600ml	\$4.00
	1L	\$6.00
Sparkling Mineral Water	350ml	\$4.50
	750ml	\$6.50
Coke, Coke no Sugar	330ml	\$4.00
Fresh Orange Juice		\$5.00
Homemade Lemonade	250ml	\$4.00
	1L	\$16.00

WINE

Bubbles	Bottle
House Sparkling Wine	\$30
La Maschera Prosecco	\$46
Barringwood Tasmanian NV Cuvee	\$60
Mumm	\$85

White Wine

House White Wine	\$30
La Maschera Pinot Grigio	\$46
Plantagenet Three Lions Chardonnay	\$47

Rose

The Refectory x Roger & Rufus	\$44
Rose	

Red Wine

House Red Wine	\$30
House Red Wine	\$44
First Creek Botanica Pinot	
Noir	

COCKTAIL CARAFES

Pimms & Lemonade with fresh cucumber, fruit and mint
Aperol spritz with fresh orange and mint
1L \$27.50