



GARDEN GRAZER MENU

INDIVIDUAL HAMPERS

Pre order required 48 hours notice

3 COURSE HARVEST FEAST \$55.00 ————— 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 skewer (v)
Homemade chicken and pistachio terrine	Petit quiche lorraine
Cornichons and orchard pickled vegetables (vg)	Quinoa and roasted vegetable salad (v)
Chutney (vg)	Chocolate and macadamia brownie (v)
Mt. Zero marinated olives (vg)	
Brie cheese (v)	

PICNIC FOR ONE \$18.50 ————— 1 Box | Suggested for 1 guest

Ribbon sandwiches and salad *or*
Ribbon sandwiches and cake

HERITAGE HIGH TEA \$95.00 ————— 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)

PLOUGHMAN'S PICNIC \$50 ————— 1 Box | 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

REFECTORY SCONES \$67.50 _____ 15 items

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

SAVOURY TREATS \$135.00 _____ 24 items

Freshly made mini savoury delights, Cornish pasties (v), chicken, mushroom and thyme pastry rolls, smoked salmon blinis

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 _____

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)

(v) - Vegetarian , (vg) - Vegan, (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

	Glass	Bottle
Bubbles		
Willowglen Brut Cuvee NV	\$10	\$30
La Maschera Prosecco		\$46
Barringwood Tasmanian NV Cuvee		\$60
Mumm		\$85

White Wine

De Bortoli Sauvignon Blanc	\$10	\$30
La Maschera Pinot Grigio		\$46
Plantagenet Three Lions Chardonnay		\$47

Rose

Conde Valdemar Rose		\$44
---------------------	--	------

Red Wine

De Bortoli Cabernet Merlot	\$10	\$30
First Creek Botanica Pinot Noir		\$44

COCKTAIL CARAFES

Pimms & Lemonade with fresh cucumber, fruit and mint

Aperol spritz with fresh orange and mint

1L \$27.50



GARDEN GRAZER MENU

PRIVATE POP UP PICNIC

Let us create an exclusive pop up picnic on the lawns of the Refectory. Beautifully presented in a casual bohemian Hamptons style and abundant with delicious food for you and your guests to enjoy. We will handle the set up, food, drinks, seating and decor, we can even arrange music and games for you to enjoy too! All you have to do is choose your food & drinks and we'll set up the rest.

Minimum food and beverage spend \$500 - 48 hours notice is required.

Included

- 3 hour duration
- Casual bohemian hamptons style decor
- Low profile wooden table
- Glassware, cutlery, crockery and napkins
- Pillows & cushions for casual seating
- Ratan rug
- Ice bucket/ drinks station

Available for hire

- Portable speaker
- Outdoor games
- Market umbrella
- Picnic rug
- Garden Chairs

ITEMS AVAILABLE FOR HIRE - t & c's apply

If you would like to inquire or discuss options about our private pop up picnic, please contact the team and let us help you create a beautiful experience.

hello@therefectory.com.au
(03) 97317101.