



## GARDEN GRAZER MENU

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### 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 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 \$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 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



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### GROUP HAMPERS

Pre-order requires 72 hours notice

**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** \_\_\_\_\_

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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### CHILDREN'S HAMPERS

Pre-order requires 72 hours notice

**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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### 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

<b>Bubbles</b>	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

Conde Valdemar Rose	\$44
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#### Red Wine

House Red Wine	\$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



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### PRIVATE SUITE PACKAGE

Available for groups between 6-20 guests  
Pre-booking requires 5 business days

Create an exclusive and intimate celebration for you inside the gorgeous heritage private suite on the top floor of The Refectory. Beautifully presented with a view of our breathtaking gardens and a range of our delicious food for you and your guests to enjoy based on your selection of a delightful High Tea experience, or from our tasty Garden Grazer Menu. You can treat your guests to continuous freshly brewed coffee, a selection of tea, and Bursaria's famous homemade lemonade. The Private Suite Package is perfect for all types of events, from baby showers to birthday celebrations...The Refectory caters for all!

We will handle the setup, food, drinks, seating, and décor...we can even arrange music for you to enjoy! All you have to do is choose your food & drinks and we'll set up the rest.

#### Minimum food and beverage spend:

- For groups of 6 – 12 guests – \$1,000.00
- For groups of 12 – 20 guests - \$1,500.00

#### Available Timings:

- 10:00am – 12:00pm
- 12:30pm – 2:30pm
- 3:00pm – 5:00pm

#### Included in the minimum spend is:

- The Refectory Private Suite room hire for a two-hour duration
- Discounted per head price of \$9.50 per person for continuous freshly brewed coffee, a selection of tea, and Bursaria's famous homemade lemonade
- Glassware, cutlery, crockery and napkins
- Ice bucket/ drinks station

If you would like to inquire or discuss options about our private suite, please call and let us help you create a beautiful experience. [hello@therefectory.com.au](mailto:hello@therefectory.com.au) (03) 9731 7101.