



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 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 \$50.00 ————— 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

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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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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)

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



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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

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	
Conde Valdemar Rose	\$44
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



GARDEN GRAZER MENU

POP UP PICNIC PACKAGE

Available for groups between 4-50 guests
Pre-booking requires 5 business days

Create an exclusive pop-up picnic on the lawns of the Refectory! Beautifully presented in a casual Hamptons style 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 from our tasty Garden Grazer Menu. Our Pop-Up Picnic 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 pre-order your food & drinks and we'll set up the rest.

Minimum food and beverage spend:

- For groups of 4 – 10 guests | 1 table – \$500.00
- For groups of 10 – 20 guests | 2 tables – \$1,000.00
- For groups of 20 – 30 guests | 3 tables – \$1,500.00
- For groups of 30 – 40 guests | 4 tables – \$2,000.00
- For groups of 40 – 50 guests | 5 tables – \$2,500.00

Available Timings:

- 11:00am – 1:00pm
- 1:30pm – 3:30pm

Included in the minimum spend is:

- 2-hour duration
- Casual Hamptons style décor
- Low-profile wooden table (5 available | Max. 10 guests per table) OR
- High-profile wooden table (2 available | Max. 8 guests per table)
- Ratan rug
- Glassware, cutlery, crockery and napkins
- Ice bucket/ drinks station

Available for hire (T&C's apply)

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

If you would like to inquire or discuss options about our pop up picnics, please call and let us help you create a beautiful experience. hello@therefectory.com.au (03) 9731 7101.