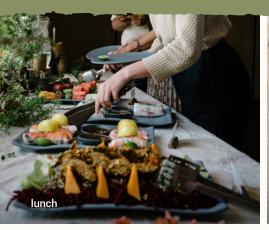
# event menu





# breakfast (v)

Available 7.30am – 10.30am Chia seed pods, seasonal fruit platter, muffin of the day, orange juice, tulsi tea

# morning or afternoon tea

#### Available all day

Muffin of the day, savoury scones OR protein balls seasonal fruit platter and tulsi tea

# sustain dining (v)

## Available 11am – 7pm

Bliss balls, platter of mixed bagels and ciabatta rolls, salad of the day, seasonal fruit platter & dried nuts, orange juice, tulsi tea and water

# replenish dining

(groups of 20 or more)

### Available 11am – 7.30pm

- selection of protein balls, selection of rice paper rolls (gf)
- mixed grain salad with roasted pumpkin, dukkha crumbed avocado, pickled beets, toasted activated nuts and a spiced vinaigrette. (gf, v)
- miso poached king salmon with soba noodle and wakame salad peninsula hot springs grown shredded raw vegetables with free range jerk spiced chicken and caramelised pineapple
- fresh seasonal fruit platter
- orange juice, tulsi tea & water



# peninsula hot springs grazing board

#### Available all day

A selection of local cheese and olives, chefs' accompaniments, fresh fruit and nuts, lavosh and artisan bread (gf bread on request)

# local cheese platter (v)

Available all day Selection of local cheeses, quince paste and lavosh

# vegan cheese platter (vg)

#### Available all day

Selection of local vegan cheeses, quince paste and lavosh

# fresh fruit platter (v)

Available all day Selection of sliced fresh fruits

# canape menu

Groups of 20 + (1 of each per person)

### Option 1:

Select between your choice of:

- 2 x vegetarian canapes,
- 2 x meat canapes and
- 2 x seafood canapes

#### Option 2:

Select between your choice of:

- 2 x vegetarian canapes,
- 3 x meat canapes and
- 3 x seafood canapes



#### Vegetarian/Vegan options

- garden beetroot tarts, local vegan curd (vegan)
- vegetarian rice paper rolls tamari dressing (vegan)
- wild mushroom and bocconcini arancini balls with black garlic aioli (vegan)
- Red Hill goat's cheese and chive tarts
- corn and red onion and zucchini fritters with avocado salsa
- spinach and goats cheese pasties

#### Meat options

- seared grass feed eye fillet on crostini, capsicum emulsion
- spiced pork and chicken meats balls
- chicken satays with satay sauce
- pepper berry spiced kangaroo carpaccio
- lamb skewer with chimichurri
- sticky pork belly skewer with mango sambal

#### Seafood options

- cured salmon, spelt blini, pickled radish & Dill aioli
- smoked trout and caper rillettes with crostini
- tuna carpaccio bonito sauce
- natural oysters with apple vinaigrette
- prawn rice paper rolls
- Australian tiger prawn tails, finger lime and chilli sauce

Please ensure your items are requested 48 hours prior to arrival. Please note there may be some seasonal variations due to produce availability. Our menus incorporate immune boosting ingredients. Gluten free bread available on request. Whilst we do our best to cater to dietary requirements, we cannot guarantee that there won't be traces of allergens within our kitchen. (v) vegetarian (vg) vegan

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