

event menu



lunch



replenish dining



local cheese platter

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 7 days 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