Long Lunch

Entrée

Grazing board with a selection of cold meats, olives, hummus, roasted capsicum, artichokes, sundried tomatoes, eggplant, whipped feta and cornichons. Served with warm sourdough, WA olive oil and balsamic vinegar

Paired with: Limelight - Tahitian Lime Cider

Main

Native herb lamb shoulder, broccolini & red wine jus, grilled salmon, asparagus & salsa verde. Served with garden salad & cider dressing and roasted potatoes in a native herb garlic butter

Paired with: Crisp Apple Cider

Dessert

Mini apple and mixed berry crumbles with double cream and orchard fruits

Paired with: Berry Perry Cider

core CIDER