## Finger Limes Melbourne & From The Bush

The Chefs

Finger Limes Melbourne & From The Bush are both growers and suppliers of Australian Bushfoods produce based in Victoria. With over 20 years of collective Chef experience, between the two founders, they showcasing their love for anything Bushfood with Event catering and Private Dining.

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Amuge-Bouche

Home made Gnocchi, with **Source Fungi** Lions Mane, Pressed Chevre Goats cheese Mousse herbed with native thyme Butter

Appetizer

Egg Gribiche Toast, Millet Road Baker Sourdough, with Cured Madelaine's Eggs cured egg yolk crumb

Entree

Chin Chin Farm Lamb Kofta & Kunzea, Mango and Finger lime relish, river mint native herbs

Main

Blackmore Wagyu Brisket with DV Cider Glaze herbed with lavender and pepperberry

Salad

Wildwood Organics Seasonal Greens Charred & tossed in a Mountain Pepper oil, sitting on a Dreaming Goat Dairy Yoghurt dressing

**Wildwood Organics** Roasted Heirloom Carrots in strawberry gum oil & Applewood Smoked Honey

Dessett

Eton mess, Davidson plum Meringue, topped with **Dreaming Goat** Dairy Yoghurt, Macadamia crumble Berries, Davidson
Plum, Kunzea



MACEDON RANGES VICTORIA

Chin Chin Farm

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Stuart & Sonia Whiteman

Offers a range of lavender-& bush foods infused delights, honey, prime lamb, also workshops and soon tiny-house accommodation.

Dreaming Goat Daily

Sarah & Daniel Ajzner

Small farm-based goats' cheesemaking business.

Offers goat's cheese products such as pressed chevre, yoghurts & also tiny-house accommodaton

DV Cider

Jenny Abalos & Marc Serafino

Heritage Cider Apple Orchard. Offering private functions for corporate and weddings in their marquee, whiskey bar or just the whole damn place.

Madelaine's Eggs

100% certified organic eggs grown by Madelaine herself at the family run farm Hollyburton in the Macedon ranges Victoria.

Source Fungi

Ania Skup & Andrew Murphy

Cultivating mushrooms renowned for their adaptogenic qualities.

Wildwood Organics

Ben Dunn

Certified Organic Vegetable Market Garden. Find Ben at city farmers markets with his seasonal vege.

