

Bill Of Fare

The Botanist's Garden with Kate Poole
June 15th - June 18th

Thursday June 15th

a cocktail mixer

CHARCUTERIE Lavish boards of cured meats, cheeses, pickles, seeded crackers and nuts

PARTY SNACKS Horseradish deviled eggs, Parmesan cheese twists, Prosciutto wrapped apples with blue cheese, Chicken satay

CRUDITÉS + DIPS Sun dried tomato spread, Rosemary feta spread, Assorted veggies

HEMINGWAY DAIQUIRI Rum, lime, grapefruit, lemon verbena, Maraschino liqueur

Friday June 16th

breakfast

TOAST BAR Fresh baked brioche buckwheat loaf, Raspberry farm jam, Nut spread, Whipped butter with sea salt

COFFEE & TEA SERVICE

lunch

NIÇOISE SALAD Tuna, Fingerlings, Tomato, Onion, Beans, Fresh herbs

ARNOLD PALMER Iced Earl Grey, Sparkling French lemonade

dinner

NIBBLES Assorted goodies to start

GARDEN SALAD Greenhouse lettuces, Baby tomatoes, Bacon vinaigrette

FILLET Shallot brandy cream sauce

FINGERLINGS Salt boiled potatoes, Browned butter, Green onion

SPICED APPLE CRUMBLE Gluten free crust, Orchard apples, Vanilla custard

SPANISH GIN + TONIC Botanical gin, cardamom, pink peppercorn, orange, mint

Saturday June 17th

breakfast

GRANOLA BAR House granola, Whipped ricotta, Infused honeys, Farm jams

COFFEE & TEA SERVICE

lunch

PIZZA PARTY Grilled pizza, Assorted vegetarian and meat options

GREEN SALAD Italian dressing

ICED TEA HMH house blend

dinner

NIBBLES Assorted goodies to start

SALAD Bibb lettuce, Avocado, Grapefruit, Goat Cheese Croquette, Shallot vinaigrette

SEAFOOD RISOTTO Prawns, Saffron

OLIVE OIL CAKE Preserved lemon, Crème fraîche

WHITE SANGRIA Vino Verde, Aged Rum, Fresh fruit & Garden herbs

Sunday June 18th

farewell brunch

QUICHE Bacon, spinach + Cougar Gold with sweet potato crust

BREAKFAST CAKE Espresso chocolate sponge, Crème fraîche, Sea salt

MIMOSAS Bubbles, OJ or Grapefruit

COFFEE & TEA SERVICE

HUNTER MOON
HOMESTEAD