

Lunch at the Carrington

Sat 12th June

For 25 guests. Seated

Dietary restrictions?

Sharing starters:

*Slow cooked beef pies with Nana's sauce
Krispy fried cauliflower and stonefruit chutney
Wild blewit mushroom and blue cheese tartlets
Grilled chicken skewers in native dukkah
Smoky ham and cheese calzone*

Shared mains

*Australian barramundi, grilled, with caper salsa, mayo
Organic carrots in kefir whey and nigella spice
Dorper lamb cooked slowy overnight on a bed of aromats
Local dutch cream potatoes with marjoram and lemon
Deep green vegetable medley*

Lemon verbena and mint granita



Chocolate ganache cake, served with poached fruits, coulis and cream - plated

\$80 per head

Chef and waiter at 5.5 hours each. \$588.50



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