



*Shared entrée and main served banquet style
Groups of 1-4 choice of 1, groups 5+ choice of 2.
Vegetarians/special dietaries receive their own individual dish.*

Entrée

*Salted Caramel Pork with micro herb salad
Lemon Myrtle Calamari and aioli dipping sauce
Trio of Dips with fresh bread*

Main

*Mountain Herb Lamb
with sweet potato waldorf salad and minted drizzle sauce.
Drunken Chicken Breast
with beetroot freekeh Greek salad, sherry and red wine sauce
Whole Snapper
marinated in Moroccan chermoula, grilled lemon & kale tabbouleh salad
Portobello Mushrooms
stuffed with capsicum tabbouleh on Basils Rose truffle risotto*

Children

*Ham and Cheese Croissant (Vegetarian on request)
Spaghetti Bolognese (Dairy free on request)
Veggie Risotto (Vegan on request)*

Dessert

*Warm Chocolate Whisky Brownie with caramel sauce and rum & raisin ice-cream
Apple Rhubarb Crumble with vanilla bean ice cream*



Basils Farm
— BELLARINE PENINSULA —