

## Sit Down Grazing Lunch

### Grazing Option One

\$78 pp

Choice of 1 x starter, 2 x mains,  
2 x sides & 1 x dessert

### Grazing Option Two

\$85 pp

Choice of 2 x starter, 2 x mains,  
2 x sides & 2 x dessert

### To start

**Marinated mount zero olives** V GF  
DF

**Ciabatta**, zaatar spiced Grampians  
chickpea puree V DF GFA

**Bruschetta**, tomato, basil &  
mozzarella V GFA DFA

**Shaved Victorian Jamon**, baguette,  
apple balsamic DF GF

**Escabeche Lakes Entrance  
Garfish**, saffron, carrots, fennel DF  
GF

**Potted chicken liver parfait**,  
spiced redcurrant jelly, rosemary,  
salsa Verdi GF DF

**Ceviche of Port Phillip scallops**,  
lime, sweet potato, coriander GF DF

### Mains to graze

**Roast free-range Milawa chicken**,  
sage & onion stuffing DF

**Roasted Inverloch rump cap of  
organic beef**, Milawa mustard gravy  
DF GF

**Grilled & smoked Otway pork**,  
apple chutney DF

**Confit Victorian duck legs**, cherry  
& apple balsamic glaze GF DF

**Pan-fried Lakes Entrance Black  
Bream fillet**, citrus salsa DF GF

**Spiced crispy local calamari**,  
lemons, lime aioli  
DF GFA

**Baked Lakes Entrance Flathead,  
tomato fondue**, olive & herb crust  
DF

**Slow roasted organic Inverloch  
lamb leg**, mint sauce DF GF

### Sides to share

**Mixed East Gippsland leaf garden  
salad**, Milawa mustard dressing GF  
DFA VEA

**Steamed local vegetables**, olive oil,  
fresh herbs GF DF VE

**Faro, baby cos, radicchio**, Berry's  
Creek blue cheese dressing, King  
Valley walnuts GF DFA VEA

**Cauliflower**, Murray River cheddar  
cheese gratin V

**Roast carrots**, maple syrup,  
crushed pumpkin & sunflower  
seeds GF DFA VEA

**Freekeh salad**, spring greens, baby  
spinach, flat parsley, pine nuts,  
goat's cheese, lemon dressing GF  
DFA

**Broccoli, pearl barley & zucchini**,  
mint, parsley, tahini yoghurt  
dressing, toasted sesame seeds GF

**Roasted Dobson's potatoes**, garlic  
& thyme GF DF

### Dessert to finish

**King Valley walnut cake**, spiced  
mascarpone V

**Daintree triple chocolate brownie**  
V

**Rooftop Honey panna cotta**,  
biscotti V

**Raspberry macaroons** V GF

**Baked ricotta macadamia tart &  
raspberry jam** V

**Lemon meringue pie**

**Victorian cheese**, quince paste,  
baguette

DF | Dairy Free

V | Vegetarian

GF | Gluten Free

DFA | Dairy Free Adaptable

GFA | Gluten Free Adaptable

VE | Vegan

# An Ode to Parliament

## House Package

**Two Hours**

\$42.30pp

**Three Hours**

\$65.50pp

**Four Hours**

\$95.20pp

'Queen's Hall' Blanc de Blanc  
'Assembly' Chardonnay  
'Council' Cabernet Blend OR 'The Steps' Pinot Noir  
Moon Dog Lager  
Holgate 'Love All' Pale Ale (0.5% alc vol)  
Assorted Flavours of Capi Mineral Water and Juice

**Add On:** Cider \$5 pp

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# North of the Yarra

## Mid-Level Package

**One Hour**

\$47.50pp

**Two Hours**

\$52pp

**Three Hours**

\$57.50pp

**Four Hours**

\$63pp

'Queens Hall' Blanc de Blanc  
Tahbilk Marsanne  
Devils Cave Shiraz  
Moon Dog Lager  
Holgate 'Love All' Pale Ale (0.5% alc vol)  
Assorted Flavours of Capi Mineral Water and Juice

**Add On:** Cider \$5 pp

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# Best of Victoria

## Premium Package

**One Hour**

\$52pp

**Two Hours**

\$57.50pp

**Three Hours**

\$65pp

**Four Hours**

\$72.50pp

Yarrabank cuvee  
Boat O' Craigo Cabernet Sav  
Clyde Park Pinot Gris  
Holgate Pale Ale  
Holgate 'Love All' Pale Ale (0.5% alc vol)  
Assorted Flavours of Capi Mineral Water and Juice

**Add On:** Cider \$5 pp