

Camyr Allyn Catering Options

(priced per person)

<i>breakfast</i>	<i>self-prepared</i>	<i>included</i>
	<i>house prepared</i>	<i>\$25</i>
<i>smoothies, juice, elixir, and lassi</i>		<i>\$14</i>
<i>lunch or dinner</i>	<i>1 course</i>	<i>\$55</i>
	<i>2 course</i>	<i>\$76</i>
	<i>3 course</i>	<i>\$89</i>
<i>grazing tables</i>		
	<i>gourmet</i>	<i>\$15</i>
	<i>plant paradox</i>	<i>\$19</i>

If you are considering ordering any of our catering options, please provide your preferred selections at least three (4) days before your arrival to enable us to satisfy your desires as closely as possible. This applies to all selections apart from the included breakfast. If you are unable to decide before arrival or an adhoc whim arises to dine in, we will of course be only too happy to provide something delicious.

Regarding the lunch/dinner menu; two entrees, one main with two vegetable sides, and one dessert will be prepared for the whole group, as we cannot provide individual orders.

Please advise of any allergies or concerns. There are a considerable number of vegetarian options, and if a vegan alternative is required, we will do our best to make the necessary adjustments.

Lunch/Dinner Menu

1 course \$55 2 course \$76 3 course \$89

Please decide amongst your group a choice of 2 entrees, 1 main with 2 accompanying vegetable sides, and 1 dessert, depending on whether you are having the 1, 2 or 3 course meal. This is a choice for the whole group, as we cannot provide orders on an individual basis.

Please advise of any allergies or concerns. There are several vegetarian options, and if a vegan alternative is required, we will do our best to make the necessary adjustments.

Entrée

smoked trout with egg yolk on bed of salad

fennel soup (v)

chickpea spinach and tomato ragout (v)

roasted portabella mushrooms stuffed with basil pesto and topped with prosciutto (or tempeh) and goat cheese

caprese salad with peeled tomato (v)

Main

Choice of meat/base:

slow cooked lamb in persian spices

beef sirloin/roast or steaks

fish dampokht (fish depending on supply)

*t-bone of beetroot, parsnip, and sweet potato**

*mushroom risotto**

*sweet potato and spinach curry**

*mushroom coconut curry**

*bean chili with kidney beans, black beans and lentils in a tomato, capsicum, and jalapeno base flavoured with coriander and topped with goats cheese. (note all seeds and skins removed from nightshades).**

**not meat but why should the meat lovers have all the fun!!!*

Choice of vegetable accompaniment:

kale salad with cranberries and roasted macadamia

roasted butternut pumpkin & beetroot salad with rocket, walnuts, feta, vinaigrette dressing (v)

roasted sweet potatoes & assorted vegetables

roasted beetroot carpaccio with horseradish

mushroom ragout

broccoli and cauliflower cheese bake

two raitas, one with banana and one with cucumber

Dessert and Cheese

warm apple & rhubarb crumble (with vanilla bean ice cream)

spiced pear with chili and saffron (with vanilla bean ice cream)

classic cream caramel with macerated berries in camyr allyn ruins liqueur Verdelho

lemon meringue pie

selection of hard & soft cheeses, fruits, and crackers

Snacking: Grazing Tables

Gourmet

\$15

Prosciutto, salami, 2 hard cheese, 2 soft cheese, assorted olives (kalamata, green, native), assorted nuts, hummus, guacamole, baba ghanoush, carrot & celery sticks, sourdough thin slices, crackers

Plant Paradox

\$19

Prosciutto, anchovies, 2 hard cheeses, 2 soft cheeses, millet cakes, guacamole, salmon mousse, handmade sweet potato crisps, assorted nuts (no cashews or peanuts), carrot & celery sticks, sourdough thin slices.