## Camyr Allyn Catering Options <br> (priced per person)

breakfast

self-prepared
house prepared
included
$\$ 25$
smoothies, juice, elikir, and lassi $\$ 14$
lunch or dinner
1 course
$\$ 55$
2 course $\$ 76$
3 course
$\$ 89$
grazing tables
gourmet
$\$ 15$
plant parador
$\$ 19$

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.

## Breakfast

(a selection of the ingredients below are included in your package, if you wish breakfast to be prepared a charge of $\$ 25 /$ person will be applied)
fresh fruit and berries
yoghurt and homemade muesli
in season fresh juice
sourdough toast with butter, marmalade, honey, vegemite fried bacon, sausages, mushrooms, onions, tomatoes, spinach choice of eggs: boiled, fried, scrambled, or poached and some specials: eggs benedict kk wok fried
coffee, herbal and traditional tea
milk: A2 or almond, sugar and or stevia

## Smoothies, Juice, Elixir, and Lassi

avocado, spinach, cos lettuce, mint, lemon juice, stevia *"
green banana, blueberry, coconut oil, coconut milk, super reds from berries, stevia *
beetroot, carrot, ginger, mint *
ginger, lemon juice, honey, apple cider vinegar, cayenne pepper turmeric, black pepper, honey, yoghurt

## 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
fеппеl 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 camyг allyn ruins liqueur Verdelho
lemon meringue pie
selection of hard \& soft cheeses, fruits, and crackers

## Snacking: Grazing Tables

## Gourmet

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 Рaradok

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.

