



Indigenous inspired menu

Mixed variety of deluxe muffins

Triple chocolate, davidson plum & quandong , rosella flower & native berry

Lemon myrtle & bush honey cupcake

Wattle seed & south eastern orange shortbread

Seasonal fruit selection

Kangaroo & chorizo jamaican-style hand pie w/ turmeric pastry

Emu kabana & caramelized onion tartlet w/ chevre

Mini pork or emu masala sausage roll w/ river mint & coriander raita

Sticky pulled beef & tangy kale slaw w/ finger lime aioli

Croc sausage roll w/ crispy fried onion & desert lime & date chutney

Bush dukkah pumpkin soup w/ crusty damper

native inspired cold brew tea/ drinks

Unlimited tea and coffee

Bottles water and bottles juices provided

** Price includes delivery, set up and pack down, grazing style food setup, artefact display, and unlimited coffee beverages over 5 hour period **