



Retreat sample menu 2

Harry and Meaghan media training

Actual menu devised weekly according to what is coming off our farms and your own groups needs

### **Breakfast hamper \$30 per head**

House made muesli/granola  
Chia pudding  
Inhouse made Georgian toasted Pide  
Breakfast Frittata  
Fruit & yoghurt  
Boston slow baked beans  
Chipolatas or braised mushrooms  
Healthy muffins or pastries  
Local bacon and eggs

### **Lunch \$32.50pp drop off only, share platter style**

Sesame cauliflower fritters with stonefruit chutney  
Chicken soup for the soul  
Charcuterie platter  
Caesar salad  
Grilled pumpkin and fetta salad  
Green salad with seasonal veg  
Cassava crisps and dukkah

### **Dinner options 60.00pp drop off only, 2 courses**

Slow cooked lamb in sticky jus  
Our garden greens, tossed with chardy and almonds  
Salsa verde, minted yoghurt, tomato relish  
Pan fried broccoli, marigold, pomegranate  
Local spuds roasted in lemon and oregano  
Buckwheat brownie, cheese board, condiments

# a small delivery charge may apply

Director | Gary Thomas m | 0448 483 616  
e | [info@spadetoblade.com](mailto:info@spadetoblade.com)

Land | The Woodshed, 21a Raglan Street, Daylesford 3460