



DAY ON THE DECK

Menu

Cocktail Style - Served from 12.30pm to 3.30pm

Balsamic soused salmon with turmeric pickled cucumber GF / DF

Thai style beef and razor noodle salad DF

Sticky black chicken with bulgur salad and cumin yoghurt

Barbecued pork belly and Asian slaw slider

Little lamb pies with cherry tomato chutney

Chickpea, black olive and tomato tagine curry with pilaf rice Vg/DF

GF – gluten free

OF - dairy free

V - Vegetarian

Vg – Vegan

Full range of Croser Sparkling and Petaluma Wines available to purchase by the glass and bottle on the day

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