

Dinner 1

Uraidla bakery sourdough, Dairyman Barossa cultured butter
Nomad Farm whole spit roasted harissa chickens
Boston Bay heritage Berkshire porchetta
Wood roasted broccoli, Woodside goats curd, pickled fennel, puff rice
Salad of Dirty inc grains & legumes
Garden leaf salad, Coriole olive oil vinaigrette
Twice cooked crispy Mitolo potatoes
Apple crumble with Fleurieu Milk Company jersey cream
Kids smores

Breakfast

Ellis Butchers smoked Berkshire bacon
Boerewors sausage
Campfire braised beans
Falkai Farm eggs scrambled or fried
Tomato mushroom garden greens
Beef brisket breakfast mince
Smoked salmon
Uraidla bakery sourdough & condiments
Selection of pastries - almond croissants, pain au chocolat, portuguese tarts
Fresh fruits and Fleurieu Milk Company yoghurt

Lunch

Paella carne - tomato, capsicum, San jose chorizo, pork belly, chicken, peas
Paella verduras - tomato, cauliflower, chickpeas, zucchini, capsicum, artichoke, peas
Paella del mar - Kinkawooka mussels, Gulf prawn, SA blue swimmer crab, Goolwa cockles
"Mount Schank" Eton mess

Dinner 2

Lawash grilled turkish flat bread
Whole Monapilla black face suffolk lambs asado
Shared 2kg Black Angus tomahawk steaks
Argentine chimichurri
Wood roasted whole cauliflowers, Dirty Inc chickpea hummus
Garden leaf salad, coriole olive oil vinaigrette
Fire roasted pumpkins and giant couscous
Twice cooked Mitolo potatoes
Bread and butter pudding with vanilla custard
Campfire toasted marshmallows and Milo

