



Investment
NSW

CHEF

Kamal Hoyte

Canapes:

Argyle Foods Charred grass-fed marble 3+ Rib Eye,
grilled mushrooms, balsamic tomatoes, jus DF, GF

Grilled herb-cruste Campbell Foods Lamb Cutlets,
Mascarpone carrots, aioli, pomegranate reduction GF

PhycoHealth Seaweed SeaSpirals Pasta,
fresh tomato sauce, shredded parmesan VEG, GF

Nougat Limar bites, edible herbs V, GF

Garlo's Lean Beef Mini Pies,
housemade tomato sauce, sweet chilli sauce

Nomad Chocolate,
drizzled housemade mini croissants, seasonal berries V

The Bread Guys Turkish bread,
VGood Foods Not-Nut Chickpea Butter VEG

Drinks:

Cedar Creek Cider, Sparkling Apple Juice

PhycoBucha Kombucha

Still Water, Coke, Ginger Ale

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



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