

# Attendee Lunch Menu

WEDNESDAY, 13 SEPTEMBER

## MAIN

Grilled chilli barramundi with shaved fennel and apple cider slaw  
[GF]

Smoky paprika and bourbon whisky chicken with heritage tomatoes, pickled onion and feta

Beer braised beef brisket risotto with grilled petite bell peppers, tomatoes and parmesan

Ditali pasta, asparagus, broccoli, pea tendrils, roquette pistou and shaved parmesan [V]

## SALADS

Goat cheese, heirloom tomato, red onion, basil leaf and toasted pine nut salad [GF, V]

Barbequed corn, baby chat potato and chilli salad with ranch dressing [GF, V]

Roquette, egg, Cajun cauliflower and shaved parmesan salad [GF, V]

Selection of local picked salad greens with toasted seeds and sprouts [GF, V]

## DESSERT

Selection of fine pastries [V]

Fruit