

The Farm Cafe
at the Collingwood Children's Farm



EVENTS MENU 2023

CANAPES ON ARRIVAL

Cold Canapes: Choose 2

- Tasmanian Pacific Oysters with mignonette dressing and lemon wedges DF GF
- Ceviche of kingfish with avocado puree, lime and coriander on a corn crisp DF GF
- Chicken ribbon sandwich with celery and walnut N
- Smoked salmon, cream cheese, capers and dill on pumpernickel GFO
- Traditional bruschetta of roma tomato and basil with bocconcini VE
- Prosciutto, celeriac remoulade and vincotto on lavosh GFO

Hot Canapes: Choose 2

- Beetroot, goats curd and candied walnut tarts GFO N VE
- Pumpkin arancini with mozzarella and sage VE
- Spiced cauliflower pakora with tomato kasundi GF VG
- Mac and cheese croquettes with truffle aioli VE
- Crispy fried buttermilk chicken with spring onion mayonnaise GF
- Farm style pasture fed beef sausage rolls with tomato relish

DF: dairy free, GF: gluten free, GFO: gluten free option, N: contains nuts
VE: vegetarian, VG: vegan



HARVEST GRAZE (optional additional course)

Marinated mixed olives GF

House made hummus, tzatziki and babaganoush GF

Crudites and a selection of house pickled vegetables GF

Charcuterie - salami and prosciutto

Bay of Fires Cheddar (Tas)

Long Paddock 'Driftwood' (Vic)

Pyengana 'St Columba' Blue (Tas)

Quince paste, fresh & dried fruits

Artisan breads and gluten free crackers

SHARED MAINS

Choice of 3

Corsican Pie: Farm Greens, ricotta, pine nuts VE N

Sweet potato and zucchini tagine with preserved lemon and pearl couscous GFO VG

Grilled Ocean trout, dill and caper salsa, grilled lemon GF

Baked Humpty Doo Barramundi fillet, marinated in chermoula GF

Roast Loddon Estate free-range chicken with salsa verde GF

Western Plains 'porchetta' style rolled loin of free-range pork with crackling GF

Slow cooked Victorian shoulder of lamb with roast garlic and rosemary GF

SIDES

Choice of 3

Farm salad leaves, shaved fennel and orange salad, lemon vinaigrette GF VG

Broccolini, black olives, roast tomato vinaigrette, basil & pine nuts GF VG N

Cauliflower, quinoa, seeds, currants, mint and tahini dressing GF VG

Roast carrots, balsamic red onion, spiced chickpeas, wilted greens and chermoula GF VG

Spud Sisters potato salad with capers, dill, cornichons and aioli GF VGO

Roast Spud Sisters potatoes with confit garlic and rosemary GF VG

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DESSERTS TO FINISH

Choose 3

Chocolate mousse with coffee cream GF

Classic creme brulee GF

Panna cotta, rhubarb and pistachio GF N

Lemon meringue tart GFO

Mini pavs with seasonal fruit GF

Basque cheesecake, passionfruit curd

OR

ICE CREAM CART

Choose 3 flavours:

Served in waffle cones or cups

Ice creams:

Salted Caramel

Chocolate

Hazelnut praline N

Raspberries & cream

Sorbets:

Mango sorbet VG

Lemon sorbet VG

Chocolate sorbet VG

Raspberry sorbet VG

Please note, in the event that a certain product or item is not available we will source a similar market product