



Premium Dining

4 days' notice is required to enable us to source the produce

Every morsel you enjoy will come from within 45 minutes of our door from artisan growers, producers, distillers and brewers.

Specific selections are not provided as we focus on quality seasonal produce based on availability and nice little surprises.

You are assured of a unique quality gourmet experience based around your preferences indicated in our online questionnaire.

Beverages are included, and we will ensure the bar fridge and drinks trolley in the cabin are well stocked with all your favourites. These packages are all designed around a 2-day experience but if your stay with us is longer you can of course self-cater or order from our other menus for subsequent days. If you are looking for just a one-night stay refer to our [Special Celebration Package](#).

All evening meals are accompanied by aperitifs, wines and 'nightcaps'

You naturally receive our customary flexible check in/out, tea and coffee in the cabin, robes and toiletries

PLUS

A Local Produce Snack Box and a gift bag with personalised menu and Local Gifts

Classy but Casual

2 x Grazing Breakfast, 1 x BBQ Dinner and 1 x Roast Dinner (each night will vary)

\$250 per person

Ultimate Getaway

1 x Grazing Breakfast, 1 x Farmers Buffet Breakfast, 1 x BBQ/Roast Dinner, A Tasting Plates from the Region Dinner,
Premium wines - \$350 per person

Family Indulgence

1 x Grazing Breakfast, 1 x Farmers Buffet Breakfast, 1 x BBQ/Roast Dinner, 1 x Tasting Plates from the Region Dinner

Children will have an earlier gourmet sausage sizzle when adults enjoy the Tasting Plates from the Region Dinner

\$800 for 2 adults and 2/3 children (under 12)

Meal Descriptions

Grazing Breakfast

Cereals, juice, yoghurt, fruit, crusty toasted bread, spreads, homemade muffins, pot of freshly ground coffee

Farmers Buffet Breakfast

Local yoghurt, juice and cereal followed by a buffet of farm fresh eggs, Kaiserfleisch bacon, homemade beans, tomatoes, mushrooms, crusty toasted bread and local butter.

Finished off with a pot of freshly roasted local coffee

BBQ or Roast Dinner

Start with our signature ALL LOCAL grazing board

After which you will enjoy quality cuts such as Sher Wagyu, Shazam Lamb and Local Gourmet Sausages.

Creamy Potato Gratin, Roasted Vegetable Ragout and Crusty Bread

Tasting Plates from the Region Dinner

A long lazy dinner

Our ALL-LOCAL grazing board starts this degustation..

Follow this with an entrée grazing board of local delicacies.

Next your main grazing board of succulent meat cuts and vegetables

Finishing with a delicate dessert tray and liqueurs to finish your evening

Please refer to the website for further details and pictures of meals <https://grazeballan.com.au/from-the-kitchen/>