



Tea and coffee is available in the cabin along with basic condiments and a starter supply of cereal, bread & spreads. If you choose to self-cater there's a well-equipped camp kitchen with a BBQ, Toaster, Gas Hob, Microwave, Pots and Pans. There are some self-cater packs on the menu that can be pre ordered and all clean-up for these would be left to you. Any other meals ordered will be delivered, we take care of clean-up and vegetarian options are available. Locally produced alcoholic beverages and soft drinks can be ordered from the price list in the cabin.

### Standard Menu

Local produce is used where possible - **24 hours' notice is required** - Children considered under 12 years  
The entire group must order the same menu item, kiddie serve chicken nuggets can be ordered separately

<b>Self-Cater Brekkie Pack</b>	Bacon, Eggs, Tomatoes	\$15 p/p	\$10 per child
<b>Self-Cater BBQ Pack</b>	2 Meats, Potatoes, Onions, Bread, Salad items	\$15 p/p	\$10 per child
<b>Pancakes</b>	With an assortment of toppings	\$10 p/p	
<b>Roast Chicken</b>	Served with Roast Potatoes, Vegetables and Gravy	\$20 p/p	\$10 per child
<b>Chilli Con Carne</b>	Mild, with Rice, Sour Cream and Corn Chips	\$12 p/p	
<b>Spaghetti Bolognese</b>	Served with Parmesan Cheese and Garlic Bread	\$15 p/p	\$10 per child
<b>Grazing Board</b>	Cheese, Crackers, Olives, Fruit, Smallgoods	\$20 p/p	
<b>Egg and Bacon Pie</b>	Homemade with Tomato and Spinach - ideal light lunch	\$25	Suits 4 people
<b>Chicken Nuggets</b>	Served with Chips – kiddie serve	\$10 p/p	
<b>Sausage Rolls</b>	Fresh Homemade – served hot with Sauce	\$10 p/p	

### Premium Local Produce Menu

Children considered under 12 years - **2 days' notice required** - The entire group must order the same menu item  
Meals are made entirely from locally sourced produce and all suppliers can all be referenced on our website. Eggs are from our own chooks and ducks and bread is homemade or from a local baker. Images of these meals can be seen online at [www.grazeballan.com.au](http://www.grazeballan.com.au)

<b>Premium Snack Box</b> (In cabin on arrival)	Grounded Pleasures Marshmallows and Hot Chocolate Cheese Shortbread, Corn Puffs, Local Chocolate	\$30	
<b>Local Light Brekkie</b>	Local Juice, Yoghurt, Cereals and Blueberry Muffins	\$15	
<b>Farmers Buffet Breakfast</b>	Local Juice, Yoghurt, Cereals and Bacon, Fresh Eggs, Tomatoes, Homemade Beans, and Mushrooms	\$30 p/h	\$15 per child
<b>From the Grill</b>	2 of - Gourmet Snags, Lamb Shasliks, or Wagyu (STA) Garden Salad, Coleslaw, Hot Potato Dish, Rolls	\$30 p/h	\$15 per child
<b>Premium Roast Dinner</b>	Roasted Wagyu or Lamb Rack, Cauli Cheese with Truffle Roast Spuds, Roast Veges, Condiments and Gravy	\$40 p/h	\$20 per child
• <b>Vegetarian option</b>	(Replace meat with Stuffed Capsicum or Eggplant Schnitzel)	\$30 p/h	\$15 per child
<b>ALL LOCAL Grazing Board</b>	A board laden with local treats including, Sourdough, Meats Cheese, Fruit Pastes, Olives, Truffle and so much more	\$30 p/h	An ideal lunch or early entree
<b>Sweet Treats</b>	Local Chocolates, Strawberries and Cream	\$15 p/h	
<b>Fresh Baked Scones</b>	Served with Local Jam and Cream	\$8 p/p	
<b>Regional Feast</b>	An ALL-LOCAL grazing board for starters Next a grazing board of entrée lite bites Then a board of succulent meat cuts and vegetables Finish with a delicate dessert tray and elegant local liqueurs	\$155 p/h	Incl. premium beverages all from the top shelf

When you order the Regional Feast we'll ask you to fill out a questionnaire regarding your preferences for beverages and food.  
From there you leave the rest to us and enjoy some surprises as we serve you in the cabin.  
All service of alcohol is done so within the guidelines of our license.

Ideally meals will be pre-ordered before your stay and paid by invoice/EFT. If you prefer you pay at the time of your visit by cash or c/c