



Complimentary and available on arrival in the cabin:

Karon Farm Coffee (Gordon) & teas from **The Cottage Herbalist** (Blackwood) Basic cereals, local bakery bread and **Inglenook Dairy** milk (Ballan), **Beenatural Honey** (Ballarat), vegemite, butter, campfire marshmallows, & a bottle of wine from a local winemaker: **Semitone** (Ballan) **Captains Creek** (Blampied) or **del-Rios** (Anakie).

We can also pre stock the fridge with **Hepburn Springs Brewery** craft beer, **Hepburn Distillery** specialty gin, mixers, juices and soft drinks from **Daylesford Mineral Springs Co**, and some of our favourite local wines. We always have a good supply on hand, simply ask for a list of what's available and we'll work out a price for you (at cost)

All catered meals are subject to both our availability and produce availability and 48hrs notice is required. There's a camp kitchen for Self-Cater guests with **BBQ, toaster, hob, mini oven, microwave, & pots'n pans.**

From The Graze Ballan Kitchen

Proudly supporting the local producers highlighted on this menu

Deluxe Local Produce Menu	Full room service, we cook, deliver, and clean up	ADULT	CHILD Under 12yrs
Farmers Buffet Breakfast <u>Served between 8.30 and 9.30am</u>	Daylesford Mineral Springs Orange Juice, Scrambled Fresh Farm Eggs, Istra Smallgoods Kayser-Fleischer Bacon (Daylesford), Homemade Beans, Mushrooms & Tomatoes	\$30 pp	\$15pp
Premium Roast Dinner <u>Served between 6 and 7pm</u>	Sher Wagyu Beef and/or Shazam Lamb Rack (Both located in Ballan), Cauli Cheese with Shaved Black Truffle from Truffle Treasures (Spargo Creek), Roast Veg, and Gravy. Veg/Vegan options; Stuffed Capsicum/Roast Cauli	\$45pp	\$20pp
Grazing Board <u>Time by pre-arrangement</u>	Artisan Crackers/Bread (GF opt), olives & pickles. Featuring Goldfields Farmhouse cheese (Ballarat), Springmount Fine Foods fruit paste, Istra Smallgoods , Olive Oil from Manna Hill Estate (Mt Edgerton) & Meredith Goats Cheese	\$30pp	
Sweet Indulgence Tray <u>Left in fridge to enjoy at leisure</u>	A selection from the Ballarat Chocolate Shoppe , Liquors from Herbal Lore Liquors (Daylesford), Strawberries from Ballan Fresh (Ballan) and Inglenook Dairy cream (Ballan)	\$25pp	
Essential Country Menu	Delivered - use cutlery/crockery from cabin & clean up.		
Fresh Baked Scones <u>Anytime - pending our availability</u>	Fresh fluffy baked scones served with Naturally Berry jam (Ballarat) and luscious whipped Inglenook Dairy cream	\$10pp	
Egg & Bacon Pie <u>Anytime - for you to warm up</u>	Homemade country style pie (Suits 4 - or 2 with leftovers)	\$35	
Roast Chicken <u>Served between 6 and 7pm</u>	Free-Range with roasted potatoes, vegetables, and gravy	\$25pp	\$15pp
Spaghetti Bolognese <u>Anytime for you to warm up</u>	Served with grated cheese and garlic bread	\$20pp	\$15pp
Chicken Nuggets <u>Served between 5.30 and 6.30pm</u>	Served with chips, sauce, and a surprise sweet treat	\$15pp	
Local Produce Self-Cater	In fridge on arrival - you to cook and clean up.		
Farm Fresh Brekkie	Istra Bacon (Daylesford), farm fresh eggs (straight from the coop!), Ballan Fresh tomatoes. Inglenook Dairy Yoghurt Veg Option; Mushrooms instead of Bacon	\$15pp	
Meat Lovers BBQ	Sher Wagyu Burgers (Ballan), Gourmet Sausages Ballan Local Butcher , Potato Salad & Slaw Veg Option; Falafel	\$20pp	\$10pp