

# The Lounge

**Day 1 - Monday 8 February**  
**AM Session**

## **On court arrival - Morning Tea**

Ricotta, tomato & basil Brioche Galette

## **Warm Up - Appetizer**

Individual bread & butter

## **Salads**

Port Philip Bay Scallops Ceviche - Queensland mangoes, lime & avocado parfait  
Pakenham farmers Power greens - Crushed avocado, summer asparagus, cucumber,  
peas, roasted squash, organic feta

## **Main Match - Main Course**

Gippsland region A7 & Wagyu striploin bulgogi, benne seed, Chipotle, coriander butter  
Alpine Farmhouse chicken, tree ripened fig, matsutake mushroom, black garlic, broad

## **Accompaniments**

Artichoke & potato puree  
Hand rolled macaroni, three cheese, olive jam

## **Final Set - Dessert tasting box**

Central Victorian Oranges, Yuzu, vanilla mousse, sable crust

GF - Gluten Free

DF - Dairy Free

V - Vego

Ve - Vegan

\*Most vegetarian (V) dishes can be adjusted to suit both vegan (Ve) and dairy free (DF). Our menu may contain traces of peanut, tree-nut or other nut products

\*For entrée and main course all dietaries to be requested 3 days prior, includes vegetarian

DISCLAIMER: All menus are subject to change due to the unforeseen impacts that COVID-19 has on the supply and/or pricing of the ingredients within this menus. A suitable alternative will be used at the discretion of Delaware North.