Day 1 - Monday 17 January
Day Session

### ON COURT ARRIVAL

### **Morning Tea**

Semolina cake, coconut, orange marmalade

Red pepper and organic feta galettes, onion, baked egg

### MAIN MATCH

## **Appetizer**

Individual bread & butter

### Main Course

Farmhouse free range chicken, tip of asparagus, black-eyed peas, hummus, XO sauce

Grass-fed smoked beef ribs, caramelised onions, baby leek, cauliflower snow

Hand rolled ravioli, sweet potato, garlic oil, olive bush

### **Accompaniments**

Parsley potatoes & roasted corn, brown butter

Pumpkin Caesar salad, tomato, parmesan, shredded kale, romaine,
free range egg, lime dressing

## **FINAL SET**

## **Dessert Tasting Box**

Murray River salted caramel macaron, chocolate & passionfruit marshmallow cube, lemon myrtle lamington

Day 8 - Monday 24 January
Day Session

### ON COURT ARRIVAL

### **Morning Tea**

Semolina cake, coconut, orange marmalade

Red pepper and organic feta galettes, onion, baked egg

### MAIN MATCH

## **Appetizer**

Individual bread & butter

### Main Course

Farmhouse free range chicken, tip of asparagus, black-eyed peas, hummus, XO sauce

Grass-fed smoked beef ribs, caramelised onions, baby leek, cauliflower snow

Hand rolled ravioli, sweet potato, garlic oil, olive bush

### **Accompaniments**

Parsley potatoes & roasted corn, brown butter

Pumpkin Caesar salad, tomato, parmesan, shredded kale, romaine,
free range egg, lime dressing

## **FINAL SET**

## **Dessert Tasting Box**

Murray River salted caramel macaron, chocolate & passionfruit marshmallow cube, lemon myrtle lamington

Day 2 - Tuesday 18 January
Day Session

### ON COURT ARRIVAL

### **Morning Tea**

Amandine, summer berries, green herbs, almond syrup Ricotta boureka, spinach, kale, cream cheese, lemon zest

### MAIN MATCH

## **Appetizer**

Individual bread & butter

### Main Course

Thyme & lemon leg of lamb, tender stem broccoli, vegetable relish, Dijon mayonnaise

Organic chicken, herb butter, wild mushroom, baby spinach

Cauliflower gnocchi, tomato, peas, goat cheese

### **Accompaniments**

Salt baked potato, zesty lemon, sour cream

Super green salad, avocado, asparagus, cucumber, peas, roasted squash, dukkha

### **FINAL SET**

### **Dessert Tasting Box**

Pistachio cream filled macaron, chocolate hazelnut truffle, Black Forest lamington

Day 9 - Tuesday 25 January
Day Session

### ON COURT ARRIVAL

### **Morning Tea**

Amandine, summer berries, green herbs, almond syrup Ricotta boureka, spinach, kale, cream cheese, lemon zest

### MAIN MATCH

## **Appetizer**

Individual bread & butter

### Main Course

Thyme & lemon leg of lamb, tender stem broccoli, vegetable relish, Dijon mayonnaise

Organic chicken, herb butter, wild mushroom, baby spinach

Cauliflower gnocchi, tomato, peas, goat cheese

### **Accompaniments**

Salt baked potato, zesty lemon, sour cream

Super green salad, avocado, asparagus, cucumber, peas, roasted squash, dukkha

### **FINAL SET**

### **Dessert Tasting Box**

Pistachio cream filled macaron, chocolate hazelnut truffle, Black Forest lamington

Day 3 - Wednesday 19 January

Day Session

### ON COURT ARRIVAL

### **Morning Tea**

Nutella croissant, passionfruit pulp, baby basil

Oregano cheese cake, aubergines, plum tomato, double cream, za'atar

#### MAIN MATCH

## **Appetizer**

Individual bread & butter

### Main Course

Victorian Wagyu beef, sweet & sour broccoli, chilli, bean sprouts, white onion

Free range chicken, cauliflower, farmed beetroot, artichoke chips

Hand rolled macaroni, tomato rose, young rocket

### Accompaniments

Creamy potato velvet, sage butter

Tomato & bocconcini salad, assorted vine ripe tomatoes, plum, green olive, basil

### **FINAL SET**

### **Dessert Tasting Box**

Passionfruit macadamia macaron, chocolate covered buttery coconut sable biscuit, raspberry & cream lamington

Day 10 - Wednesday 26 January

Day Session

### ON COURT ARRIVAL

### **Morning Tea**

Nutella croissant, passionfruit pulp, baby basil

Oregano cheese cake, aubergines, plum tomato, double cream, za'atar

#### MAIN MATCH

## **Appetizer**

Individual bread & butter

### Main Course

Victorian Wagyu beef, sweet & sour broccoli, chilli, bean sprouts, white onion

Free range chicken, cauliflower, farmed beetroot, artichoke chips

Hand rolled macaroni, tomato rose, young rocket

### Accompaniments

Creamy potato velvet, sage butter

Tomato & bocconcini salad, assorted vine ripe tomatoes, plum, green olive, basil

### **FINAL SET**

### **Dessert Tasting Box**

Passionfruit macadamia macaron, chocolate covered buttery coconut sable biscuit, raspberry & cream lamington

Day 4 - Thursday 20 January
Day Session

### ON COURT ARRIVAL

### **Morning Tea**

Flourless orange tea cake, whipped cream, dry rose petals, raspberries

Open Corsican pie, Tuscan kale, courgette flowers, organic feta

### MAIN MATCH

## **Appetizer**

Individual bread & butter

### Main Course

Smoked salt bush lamb, honey glazed carrots, kale, fenugreek & romesco sauce

Confit free range chicken, pack choy leaf, coriander butter, black garlic

Organic chickpea & vegetable donut, chickpea puree, vegan mayonnaise

### **Accompaniments**

Cajun spiced hand cut kipfler potato, lemon thyme

Grains salad of freekeh, quinoa, sunflower seeds, onion, currants, pomegranate, rocket

### **FINAL SET**

### **Dessert Tasting Box**

Raspberry cream filled macaron, cookie butter chocolate truffle, yuzu cream lamington

Day 5 - Friday 21 January
Day Session

### ON COURT ARRIVAL

### **Morning Tea**

Tarragon puff, mushroom, baby leek & potato Blackcurrant & apricot friands, lavender glaze

### MAIN MATCH

## **Appetizer**

Individual bread & butter

### Main Course

Wagyu beef blade Chalonnaise, carrot vichy, tarragon dressing

Crispy pork shoulder, mushroom tempura, pineapple, sweet chilli caramel

Rotolo di spinaci, summer asparagus, butter peas

### **Accompaniments**

Roasted chat potatoes, sea salt, rosemary

Vegetable goodness salad, lentils, chickpeas, roasted sweet potatoes,
beetroot, almond, kale

## **FINAL SET**

## Dessert tasting box

Murray River salted caramel macaron, chocolate & passionfruit marshmallow cube, lemon myrtle lamington

Day 6 - Saturday 22 January

Day Session

### ON COURT ARRIVAL

### **Morning Tea**

Brioche toast, double cream, maple honey, baby mint

Olive & tomato tart, basil, bocconcini

### MAIN MATCH

## **Appetizer**

Individual bread & butter

### Main Course

Tasmanian salt water confit salmon, XO dressing, tomatoes, Chinese donuts

Victorian High Country lamb shoulder, za'atar, eggplant tahini & salt bush

Macedon Ranges mung bean & red lentil manti, tomato pesto, mint,

drizzled mugwort oil

### **Accompaniments**

Creamed potato mash, fried kale

Mushroom & spinach salad, tofu, beetroot, edamame, cucumber,
wild rice, miso dressing

#### **FINAL SET**

### **Dessert Tasting Box**

Pistachio cream filled macaron, chocolate hazelnut truffle, Black Forest lamington

# Day 7 - Sunday 23rd January AM Session

### ON COURT ARRIVAL

### **Morning Tea**

Sweet filo cigars, biscuit crumb, condensed milk, blue flower Spinach pancake, pumpkin, goat cheese, dill leaf

### MAIN MATCH

## **Appetizer**

Individual bread & butter

### Main Course

Great Ocean Road duck, tom yum, watercress, basil honey
Basil chicken, onion, nam prik, capsicum, Asian greens
Hand rolled ravioli, sweet potato, garlic oil, olive bush

### **Accompaniments**

Torched cheesy creamed potato, capers, black truffle

Roasted beetroots, orange, oregano, fennel seeds

### **FINAL SET**

### **Dessert Tasting Box**

Passionfruit macadamia macaron, chocolate covered buttery coconut sable biscuit, raspberry & cream lamington

Day 12 - Friday 28 January
Day Session

### ON COURT ARRIVAL

### **Morning Tea**

Tarragon puff, mushroom, baby leek & potato Blackcurrant & apricot friands, lavender glaze

### MAIN MATCH

## **Appetizer**

Individual bread & butter

### Main Course

Blackened smoked rib-eye, fennel, bone marrow butter, Tuscan kale

High Country pork belly, Warrigal spinach, apple puree

Rotolo di spinaci, summer asparagus, butter peas

### **Accompaniments**

Roasted chat potatoes, sea salt, rosemary

Pumpkin Caesar salad, tomato, parmesan, shredded kale, romaine,
free range egg, lime dressing

## **FINAL SET**

## **Dessert Tasting Box**

Raspberry cream filled macaron, cookie butter chocolate truffle, yuzu cream lamington