



ZEPHYR HORSES - 2020 CATERING MENU

Drop Off Hamper

This is a grazing style hamper set for groups of 2 – 8 people. \$60 per head.

- Grumpy Grandmas Olives
- Local artisan bread
- Cured meat by Esperanza Farm (Pancetta, Porchetta, Jamon, Chorizo)
- Cheese by Nimbin Valley Dairy (Washed rind, Triple cream, Goats & Cows blend, Stilton)
- House made trio of dips (humus, roast beetroot and feta, baba ganoush)
- Array of local seasonal berries
- Zentveld chocolate coated coffee bean treats
- Byron Bay fudge

*Drink packages can be include upon request

*Vegetarian and Vegan substitutes available on request

*Does not include picnic setup, but can be added for an additional \$60

*Does not include location hire if for picnics at Zephyr Horses (\$150)

Private Picnic

This is a premium grazing board picnic setup for groups of 6 to 25 people. \$150 per hour location hire plus \$80 per head.

- Bread board with olive oil, balsamic and grumpy grandma olives
- Cheese board by Nimbin valley dairy garnished with seasonal local berries (Washed rind, Triple cream, Goats & Cows blend, Stilton)
- Charcuterie board by Esperanza farm garnished with local nuts (Pancetta, Porchetta, Jamon, Chorizo)
- Coriander pesto potato salad
- Mediterranean cucumber salad
- Quiche Lorraine
- Spinach and feta quiche
- Caramelised fennel, zucchini and ricotta tarts

*Drink packages can be include upon request.

*Vegetarian and Vegan substitutes available on request.

Ranch BBQ

This is your all out BBQ ranch experience with your very own chef. Available for bookings of 8 and above. \$150 per hour location hire plus \$120 per head.

- Local breads for the table with olive oil and balsamic
- Soft tacos (BBQ brisket, spicy chicken, pulled mushrooms)
- BBQ skewers (Charred prawn and asparagus, harissa beef, miso and ginger salmon, hallumi and asparagus)
- Coriander pesto salad
- Pear and radicchio salad with lemon and parmesan
- Mediterranean cucumber salad
- Buttermilk jalapeno coriander chard sirloin
- Lime and tequila chicken with smokey Pete sauce
- Cheese board from Nimbin valley dairy accompanied with Zentveld chocolate coffee treats and Byron Bay fudge.

*Drink packages can be include upon request.

*Vegetarian and Vegan substitutes available on request.