

# Menu

Focus Weekend August 4,5,6

## *Friday Night @ Dayas Restaurant Mexican Fiesta* 🥳

**\$35**

Mexican Beans ~ Cooked in a smokey, lightly spiced Tomato Sauce  
Pulled Chicken ~ Slow cooked in Lemon Spiced Broth  
Pulled Jackfruit ~ Seasoned  
Salad Greens w/ Lime Dressing  
Brown Rice  
Burritos  
Corn Chips  
Salsa ~ Fresh Coriander & Lime Salsa Salad  
Avocado  
Cheese  
Fermented Jalapeño  
Fermented Chilli Sauce  
Choice of Yoghurt, Cashew cream or Sour cream

### Dessert

Chestnut and Rosemary Slice  
Vegan Chocolate Balls ~ dates, nuts, cacao & organic essential oils  
Orange and Almond cake ~ (GF)

## *Saturday Dinner @ Jacaranda Indian Style Curries*

**\$30**

Palak Tofu ~ Locally grown Silver Beet & Kale, with ginger, garlic & coconut milk (Vegan)  
Pumpkin Dhal ~ (Vegan)  
Chicken Korma  
Served with Raita & Brown Rice

### Dessert

Lemon Pistachio Cake ~ (GF)  
Date and nut balls ~ (Vegan) (GF)

## *Saturday & Sunday Breakfasts @ Jacaranda*

**\$15**

Fruit & yoghurt  
Chia Cups ~ (Vegan)  
Granola Cups ~ (Vegan)  
Avocado, slow roasted tomato, garlic, mushrooms & fresh baby spinach  
Organic Sourdough Toast ~ (GF)  
Jams and Marmalade ~ The Pickling Project  
Boiled Eggs ~ Fresh from Peak Organics @ Ivorys Rock

### *Saturday Long Table Lunch @ the Pavilion Dome*

**\$20**

Individually balanced Lunch Box with an array of delicious Salads & Kraut

- 1 Chicken skewers (GF)
- 2 Middle Eastern Stuffed Capsicum ~ slow cooked, stuffed with quinoa, almonds & currants, in a Tomato Harissa sauce (Vegan)
- 3 Roast Vegetable Frittata (Vegetarian)

Fruit platters on the table

### *Sunday Lunch @ Conference Hall*

**\$20**

Individually balanced Lunch Box with an array of hearty Salads

- 1 Chicken pieces, cold, roasted (GF)
- 2 Zucchini ~ baked & stuffed with lemon rice and nuts (Vegan)
- 3 Cheese and Spinach Frittata (Vegetarian)

Fruit platters on the table