



EVEDON  
LAKESIDE RETREAT

## ALL DAY GRAZING MENU

### Damper and Truffle Butter

House made herb damper with Manjimup Truffle Butter v 10

### Marinated Olives

Chilli and garlic marinated Olio Bello organic olives ve 8

### Hummus and Sour Dough

Chickpea hummus, dukkha, extra virgin olive oil  
with toasted Dardanup sour dough ve, gfo 12

### Roasted Cauliflower

Woodfired roasted cauliflower with chilli, dates and picked coriander and lime ve, gf 14

### Baked Cheese

Camembert cheese baked until soft and served with  
Roasted nuts, Southern Forest honey, bread and crackers v, gfo 18

### South West Sharing Plate

Selection of specialities from around the South West served with house made pickles  
Breads and crackers 25

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*Please advise your server of any dietary requirements or allergies in order for our chefs to accommodate. Whilst all gluten free meals on this menu are prepared utilising gluten free ingredients, please be aware that gluten is present in the kitchen facility.*

*(v) vegetarian | (gf) Gluten free | (df) dairy free | (vo) vegetarian option | (dfo) dairy free option | (gfo) gluten free option | (ve) vegan*