

Food, glorious food

Our produce is purchased organic and fresh from Noosa Hinterland farm gates, when available and 48 hours notice is required for all orders.

Breakfast Hampers

Gourmet breakfast provisions for 2 comprising:

- ✘ Macadamia nut muesli
 - ✘ Fresh seasonal fruit
 - ✘ Handmade natural yoghurt
 - ✘ Fresh local milk
 - ✘ Pure fruit juice
 - ✘ Freshly baked bread
 - ✘ Butter
 - ✘ Jam
 - ✘ Free range eggs
 - ✘ Local smoked bacon
- \$55.00 each



Champagne breakfast provisions for 2 comprising:

- ✘ Macadamia nut muesli
 - ✘ Fresh seasonal fruit
 - ✘ Handmade natural yoghurt
 - ✘ Fresh local milk
 - ✘ Pure fruit juice
 - ✘ Freshly baked bread
 - ✘ Butter
 - ✘ Jam
 - ✘ Free range eggs
 - ✘ Local smoked bacon
 - ✘ 2 x piccolo of bubbly
- \$65.00 each



Dinner Hampers

Fresh seafood hamper for 2

- ✘ Prawn and scallop kebabs marinated in lemongrass and kaffir lime; and
- ✘ Two fillets of fresh local reef fish

for you to cook with some cracked pepper and fresh juicy lime on your barbeque

\$115.00 per hamper

Organic beef BBQ hamper for 2

- ✘ Two tender succulent organic rib eye fillets; and
- ✘ Organic handmade beef sausages

\$85.00 per hamper

Free range chicken BBQ hamper for 2

- ✘ Locally produced free range chicken wrapped in prosciutto; and
- ✘ Homemade award winning honey, soy and chive chicken sausages

\$75.00 per hamper

All our dinner hampers are accompanied by oven roasted garlic and rosemary seasonal vegetables, Mediterranean salad, Turkish bread and chutney or wholegrain mustard. Freshly prepared, the hampers are delivered to our cottage/pavilion between 2:00 pm and 6:00 pm for you to enjoy at your leisure in the privacy of your cottage/pavilion. All meals are fully prepared. Guests can tend to the final “flourish” when the time is right by cooking the prepared meat or seafood portions on the barbeque. Roasted seasonal vegetables can be warmed in the oven or on the barbeque if desired.

Hamper contents may vary slightly depending on availability of fresh seasonal produce.

Cheese platter

Two Australian cheeses with locally produced marinated olives, seasonal fruit and crackers

\$45.00 per platter