



# NGERINGA

## CRUSH FESTIVAL 29<sup>th</sup> January 2012

### MENU

#### BREAKFAST \$15

##### **Irresistible Pancakes**

Piping Hot Pancakes accompanied with Estate grown Plum\* compote, topped with maple syrup, cream and lemon\* zest

##### **BIG Breakfast**

Poached organic eggs, crispy speck, Ngeringa garden greens\*, topped with seasonal tomato relish. Organic wood oven bread\* on the side

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#### LUNCH \$20

##### **Spanish inspired Potted Beef Pate & Beetroot Salad Platter**

Light and savoury Potted Beef\* Pate served with a Beetroot\* Salad, baby cucumbers, Spanish Pincho's seasoned with cumin & paprika and spicy Bell Pepper Banderillas. Organic wood oven bread\* and Onion Jam on the side.

##### **Lamb & 4 Grain Salad**

Shredded estate-grown woodoven roasted lamb\* tossed in a 4 Grain Salad with Ngeringa garden greens\* and seasonal tomatoes. Fresh horseradish dressing.

#### VEGETARIAN \$15

##### **Seasonal Herbaceous Vegetable Platter**

Fresh seasonal vegetables served with piping hot potatoes, cucumber, BD Farm Paris Creek Feta and topped with fresh mint\* leaves.

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#### MIXED CHEESE BOARD \$15

Selection of local and imported cheeses including Udder Delights Camembert, BD Farm Paris Creek Gouda, Tomme Cheese, Accompanied with estate-grown marmalade\* or quince paste\*

#### DELIGHTFUL DESSERT \$12

Plum\* Frangipani Tart with almonds and a lush serving of cream

#### CHILDREN \$5

Gouda cheese Sandwich with fresh tomato relish

\*Ingredients estate-grown here at Ngeringa. Menu prepared by Andy Davies of Press\*  
All wines estate grown, made & bottled.  
Buon appetite!

We hope you enjoy this festive tasting experience.

*Creating wines with vitality through the simplicity of biodynamics*

[www.ngeringa.com](http://www.ngeringa.com)