

Riverslea Retreat

He whenua onemata hei huinga kahurangi
A **natural** place for groups to meet,
work and relax together



SAMPLE MENU

Dinner

**Each option served with Mesclun,
Home-made Bread and Seasonal
Pesto/Tapenade**

Lasange

Home-made Pasta with home-made
Ricotta cheese and Swiss Chard
Medley of Roasted Vegetables
Riverslea Herbal Pesto

Indian Curry

Dahl Curry
Paneer Sabiji (Vegetable Curry
with home-made curd)
Basmati Rice
Date & Tamarind Chutney
Papadoms

Mediterranean Pie

Grilled Veges
Sundried Tomato tapenade
Tomato Relish

Continued >>>

Aubergine & Capsicum Ratatouille

Medley Roasted Veges

Quinoa

Roasted Capsicums Stuffed with Rice

Steamed Runner Beans

Roasted Aubergine

Polenta Terrine with Mushrooms

Ginger Beans with Almonds

Potato Pan Gratin

Barley or Buckwheat and Beetroot Pilaff

Sautee or Roasted Seasonal Veges

BREADS

Focaccia (with Rosemary & Sea Salt)

Walnut Bread

Flatbread (with Onion & Rosemary)

Southern Corn Bread

Socca Bread **(GF, V)**

Buckwheat & Rice Flour Bread **(GF, V)**

Irish Soda Bread

Mixed Seed Bread Rolls

Cheese or Plain Scones

SPREADS/DIPS

Riverslea Herbal Pesto

Sundried Tomato Tapenade

Hummus

Roasted Garlic Alioli

Roasted Spicy Carrot Dip

Roasted Beetroot Dip

V = Vegan, GF = Gluten Free, DF = Dairy Free