



grazing the Granite Belt menu

BRUSCHETTA BAR

Choose any 3 bruschetta

1. TOMATO ONION ROASTED GARLIC & BASIL

Heirloom tomatoes, red onion, capers, fresh basil, oven roasted garlic, balsamic vinegar, Maldon salt and extra virgin olive oil

2. HOUSE FETA, SLICED CUCUMBER, KALAMATA OLIVES & HONEY

House fresh feta, sliced cucumber, kalamata olives, drizzled with local honey

3. CANNOLI BEAN SPREAD, PROSCIUTTO, KALAMATA OLIVES

Creamy bean spread finely sliced prosciutto and kalamata olives and EVOO

4. ROASTED PUMPKIN AND FETA

Roasted pumpkin cubes mixed with crumbled feta, fresh herbs, and a hint of chili flakes

5. FIG AND ONION MARMALADE, WHIPPED RICOTTA, PROSCIUTTO

Figs and onion marmalade, thinly sliced prosciutto, and soft cheese drizzled with balsamic glaze

6. GRILLED ZUCCHINI AND WHIPPED RICOTTA

Grilled zucchini slices topped with whipped ricotta and a drizzle of olive oil

7. MAKE YOUR OWN

Pick 3 of your favourite ingredients and create your own masterpiece!

Wine Pairing Suggestions

New Sauvignon Blanc, Monte's Merlot, Shiraz, Bloody Good Red, Rosé

FRESH & WHIPPED RICOTTA MAKING DEMONSTRATION

Demonstration on how to make homemade whipped ricotta, a delightful topping for bruschetta! QR codes available for recipes.