**2016 Nundle Country Picnic Menu**

**The Picnic Plate**

Pulled Pork sliders –Asian style pulled pork with a zesty slaw of red cabbage, apple & onion with cumin seed vinaigrette, served in soft bread roll

Arc-en-ciel Farm Smoked trout sushi with cucumber, pickled ginger & butter lettuce

Autumn potato salad with sweet & sour sumac dressing (potato, green beans, chickpeas, cherry tomatoes, fresh thyme)

Nundle Blackberries served on fluffy Sponge with Peel Valley Double Cream

Claire’s Lavender & Honey Shortbread

Condiments: Locally made Onion Jam and Apple Chutney

**Gluten Free Option**

Pulled Pork tortillas–Asian style pulled pork with a zesty slaw of red cabbage, apple & onion with cumin seed vinaigrette, served in soft white corn tortillas

Arc-en-ciel Farm Smoked trout sushi with cucumber, pickled ginger & butter lettuce

Autumn potato salad with sweet & sour sumac dressing (potato, green beans, chickpeas, cherry tomatoes, fresh thyme)

Meringue with Nundle blackberries and Peel Valley Double Cream

**Vegetarian Option**

Red Bean Sliders – Tex Mex style red beans served with a zesty slaw of red cabbage, apple & onion with cumin seed vinaigrette, served in soft bread roll

Vegetarian sushi with cucumber, pickled ginger & butter lettuce

Autumn potato salad with sweet & sour sumac dressing (potato, green beans, chickpeas, cherry tomatoes, fresh thyme)

Nundle Blackberries served on fluffy sponge with Peel Valley Double Cream

Claire’s Lavender & Honey Shortbread