



# JUNIPERLOOZA

— AUSTRALIA'S FIRST  
GIN FESTIVAL —

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## SAMPLE MENU

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Mt Zero marinated olives (VG, GF)

Edamame hummus, tamari seeds, toasted baguette (VG, GFO)

Smoked Mussel Rilette, taro crisp (GF)

Gin-cured ocean trout, lemon myrtle, sea succulents (GF, DF)

Prawn toast, scallop, myrtle aioli

Fennel pork salami, Noix de Jambon, de Palma bresaola, bush-spice chutney (DF, GFO)

Lamb Ribs, bush spice, native mint, honey, saltbush (GF, DF)

Gin Grain Salad, smoked almonds, feta, lemon & juniper vinaigrette (V, VGO, DFO)

Oven-roasted potato wedges, rosemary sea salt, garlic aioli (VG, GF)

### **Matched Gins Selected From:**

Poor Tom's Dry (Sydney)

Four Pillars Dry (Healesville)

Melbourne Gin Company Dry (Melbourne)

Patient Wolf Summer Thyme (SouthBank)

Bookie 'Slow' (Byron Bay)

\*Menu may be subject to seasonal changes

**PILGRIM**