



SURFING GOAT DAIRY LUNCH

American Panini

Men's Challenge Chèvre (horseradish & cayenne pepper) paired with roast beef and an extra horseradish kick on ciabatta bread

California Panini

Garden Fantasia Chèvre (basil, parsley, chives & oregano) paired with turkey breast and tomato on ciabatta bread

Swiss Panini

Black Dragon Chèvre (organic mustard seeds) paired with ham on ciabatta bread

Indian Panini

Mandalay Chèvre (apple bananas & curry) paired with homemade lime relish on a buttery croissant

Italian Panini (vegetarian)

O Sole Mio Chèvre (sundried tomatoes) paired with Italian salame on a buttery croissant

Caprese Salad (vegetarian)

Three month aged Biscuit cheese served on tomato topped with fresh basil from their garden, balsamic vinaigrette and Sicilian olive oil.
Served with baguette bread on the side.

Tzatziki Veggie Platter (gluten free)

The Dairy's Greek Tzatziki Quark (cucumber, dill, mint and garlic) served with fresh cucumber, tomatoes, green bell peppers, pepperoncini, onions and olive mixture.

All sandwiches served with housemade cesar salad & choice of non-alcoholic beverage.