

AM / PM TEA MENU



Savoury Items

HOUSE MADE BABY PIES; BEEF AND CHEESE OR CREAMY CHICKEN (VEGETARIAN OPTION AVAILABLE)	\$5.5 PP
MINI BURGERS; SHREDDED BRISKET AND MUSTARD SLAW OR MILD SIRACHA PORK, SOUR PICKLES AND CRÈME FRAICHE	\$5.5 PP
FILO PARCELS; FENNEL, KUMARA, CHEDDAR AND HOUSE RELISH (V)	\$5.5 PP
DAILY VEGE QUICHE; PARMESAN, RICOTTA AND SPINACH (V)	\$5.5 PP
HOISIN SAUSAGE ROLLS; PORK AND HOISIN SPICE	\$5. PP
ROASTED CHICKEN SKEWERS; YOGHURT, HERBS AND SALTED LEMON (GF)	\$5. PP
FRESH LUNCH ROLLS; -PEPPERED BEEF, ONION JAM, SWISS CHEESE, ROQUETTE	\$7.5 PP
-CAESAR ROASTED CHICKEN, BACON MAYO, EGG, COS LETTUCE AND PARMESAN	\$7.5 PP
-BALSAMIC MUSHROOM, HERB BUTTER, PICKLED VEGE AND BABY SPINACH	\$7.5 PP
DAILY WRAPS; -PULLED CHIPOTLE PORK, CARROT CUMIN SALAD, AND SPINACH	\$7.5 PP
-LEMON CHICKEN, ICEBERG, PICKLED CUCUMBER, COTTAGE CHEESE, PAPRIKA	\$7.5 PP
*VEGETARIAN OPTION AVAILABLE	

Sweet Items

TK DAILY SCONES; SAVOURY OR SWEET AVAILABLE -ASK FOR DAILY SELECTION	\$5. PP
FRESHLY BAKED MUFFIN DAILY SWEET MUFFIN SELECTION	\$5. PP
TK COOKIE SALTED PEANUT AND DARK CHOCOLATE OR DATE, GINGER AND ORANGE	\$4. PP
SWEET ASSORTMENT A DAILY ASSORTMENT OF SEASONAL FRESHLY BAKED CAKES AND TREATS	\$6. PP
<i>*MINIMUM ORDER OF 6 PIECES PER ITEM FOR THE ABOVE MENU SELECTIONS</i>	

Catering Packages

-ALL MADE CHEFS SELECTION USING FRESH, LOCAL INGREDIENTS	
AM OR PM TEA (ONE SWEET AND ONE SAVOURY ITEM)	\$10. PP
WORKING LUNCH (TWO SAVOURIES, FILLED ROLL OR WRAP AND SWEET ITEM)	\$22. PP
HALF DAY CATERING PACKAGE (AM OR PM TEA WITH LIGHT LUNCH)	\$30. PP
FULL DAY CATERING PACKAGE (AM TEA, LIGHT LUNCH AND PM TEA)	\$40. PP

GRAZING / PLATTER MENU



Sharing Platters

SMALL SERVES 6-8 PEOPLE / LARGE SERVES 10-12 PEOPLE

MEAT SAMPLER;

SHREDDED LAMB / BAY + TREACLE CORNED BEEF / FIRED CHICKEN / HOMEMADE RELISH / FRESHLY BAKED BREADS
SML. \$60 LRG. \$105

TK SEASONAL PLATTER;

SLOW COOKED + SMOKED MEATS / CHEESES / HOUSE PICKLES / BREADS
SML. \$50 LRG. \$95

CHEESE PLATTER;

SELECTION OF SOFT, HARD + BLUE CHEESE / KOMBUCHA GRAPES / CROUTES / HOUSE BREADS
SML. \$60 LRG. \$105

MEDITERRANEAN ASSORTMENT;

PICKLED + ROASTED VEGETABLES / FETA CHEESE / MARINATED OLIVES / HOUSE BREADS / PARMESAN STICKS (V)
SML. \$45 LRG. \$90

BREAD PLATTER;

HOUSE BREAD SELECTION / SPICE + NUTS / HERB OIL / WHIPPED BUTTER
SML. \$35 LRG. \$55

DUO OF DIPS PLATTER;

SELECTION OF DIPS / FRESH CRUDITÉS / SESAME CRACKERS
SML. \$40 LRG. \$60

KIDDIES GRAZE;

CHEDDAR CHEESE / BREADS + RICE CRACKERS / SEASONAL FRUIT / VEGE STICKS / MARSHMALLOWS
SML. \$20 LRG. \$35

SEASONAL SALAD BOX;

-SPICED CHICKEN / SALTED LEMON DRESSING / ZA'TAAR / GREEN LEAVES (GF,DF)
-SEASONAL VEGETABLES / TAMARI ALMONDS / GOATS CHEESE WHIP / ROQUETTE (GF,DF,V)
SML. \$55 LRG. \$85

FRESH FRUIT PLATTER; FRESH + SEASONAL FRUITS

SML. \$30 LRG. \$55

Grazing Tables

OUR GRAZING TABLES ARE BEAUTIFULLY DISPLAYED OVER ONE TABLE AND INCLUDE THE FOLLOWING;

CURED AND SMOKED MEATS / SOUR DOUGH BREAD / CRACKERS / ROSEMARY CROUTES / ROAST VEGES / PICKLED MUSHROOMS / GRISSINI STICKS / FETA CHEESE / CIABATTA AND TURKISH BREADS WITH DUKKAH AND OLIVE OIL / 'OVER THE MOON' CHEESES / FRUIT / VEGETABLES / CHUTNEYS AND DIPS. ADDITIONAL ITEMS CAN BE ADDED.

14-39 GUESTS	\$23.	PP	81-100 GUESTS	\$16.5	PP
40-60 GUESTS	\$20.	PP	101-140 GUESTS	\$15.	PP
61-80 GUESTS	\$18.5	PP	140+ GUESTS	\$14.	PP

LUNCH BOX MENU



Individual Lunch Boxes

- ALL LUNCH BOXES ARE PACKAGED INDIVIDUALLY AND WRAPPED IN ECO-WARE PACKAGING
- MINIMUM OF THREE LUNCHES PER ORDER

CLASSIC LUNCH BOX; FRESHLY MADE ROLL, SAVOURY ITEM, SWEET ITEM, FRUIT CUP	\$23. PP
SUPERFOOD LUNCH BOX; FRESH SALAD BOWL, DAILY WRAP, PROTEIN BALLS, FRUIT CUP	\$27. PP
VEGGIES LUNCH BOX; ALL VEGETARIAN- SALAD BOWL, DAILY WRAP, SWEET ITEM, FRUIT CUP	\$22. PP
FOODIES LUNCH BOX; GOURMET FOODIE LUNCH - 4 ITEMS OF CHEFS PREMIUM SELECTION	\$29. PP
BREKKIE BOX; BREKKIE WRAP, MUESLI CUP WITH YOGHURT, SWEET ITEM	\$20. PP
KIDDIES BOX; FRESH CHILDREN'S SAMMIE, CHEESE + VEGE STICKS, FRUIT CUP	\$12. PP
ALMIGHTY JUICE RANGE OR BOTTLED WATER; -APPLE AND ORANGE -FRESH APPLE AND GUAVA -LIME, BASIL AND BEET, -BLACKCURRANT AND GINGER -CARROT, ORANGE AND TURMERIC -NZ PURE WATER	\$5. PP

TERMS

- Prices include GST
- The above menu is based on availability and the changing seasons
- Gluten Free / Dairy Free options are an additional \$2. pp
- Collection from Terrace Kitchen is free of charge
- Free delivery in the CBD for orders over \$180.00 or a \$30.00 delivery fee will apply

Ready to book or further questions?

Please contact us.

PLATED MENU



Entree

MILD CHILLI PRAWNS; PICKLED CUCUMBER / COCONUT VINEGAR RED RICE / LIME LEAF / CORIANDER SPROUTS (GF, DF)

SMOKED PORK; ROLLED / PEPPER / PAPRIKA / FENNEL REMOULADE / CARROT GINGER JAM / PUFFED CRACKLE (GF)

GOATS CHEESE MOUSSE; BEETROOT JAM / KOMBUCHA SYRUP ROASTED CARROT SALAD / ROSEMARY ALMOND CRACKER

CAESAR SALAD; DESOSTRUCTED / TORCHED COS / PARMESAN CRISP / BACON CRUMB / CROUTE SHAVINGS / FREE RANGE EGG / HOUSE MADE CAESAR DRESSING

SEASONAL VEGAN ENTREE; SEASON'S BEST PRODUCE / PICKLED / ROASTED / BUCKWHEAT / SEA SALT CRUMB / MEDJOOOL DATES / GARDEN HERBS / FLOWERS

Main

BEEF RUMP; SLOWLY COOKED OVERNIGHT / SERVED MEDIUM / MUSHROOM KETCHUP / ONION PETALS / RED WINE REDUCTION / JUS / FETA AGRIA WHIP (GF)

CHICKEN BREAST; SALT AND SPICE ROASTED / OLIVE OIL & KALAMATA RICE / RICH CHICKEN CRÈME / DUKKAH KALE CRISP

LAMB; ROASTED GARLIC / PRESERVED LEMON / GRILLED SEMOLINA POTATO DUMPLING / TOMATO THYME COULIS

FISH; MARKET FISH / STEAMED OR PAN FRIED ACCORDING TO SPECIES / SALSA ROMAINE / BLACK BARLEY / SHREDDED LEAF SALAD / RAISIN VINAIGRETTE

SEASONAL VEGAN MAIN; WHITE BEAN & CHIPOTLE PUREE / SESAME GREEN BEANS / CAULIFLOWER ZA'TAAR CRUMB / POMEGRANATE MOLASSES DRESSING

-OUR MAIN COURSES ARE SERVED WITH A SHARING VEGE SIDE & SALAD TO THE CENTRE OF THE TABLES

Dessert

CHOCOLATE MOUSSE CAKE / ALMOND SPONGE / DUTCH COCOA / RED WINE / BERRY FOAM (GF)

VANILLA CRÈME CARAMEL / PEANUT BRITTLE / MILK CHOCOLATE / FRANGELICO GANACHE / SALTED CARAMEL (GF)

STRAWBERRY FROZEN PARFAIT / POPPY SEED CREAM / STRAWBERRY CIDER COULIS (GF)

BRIOCHE DOUGHNUT / FRANGELICO + ALMOND PANNA COTTA / MUSCOVADO NUT DUKKAH / BLACKBERRY JELLY

APPLE WALNUT FILO / LEMON SYRUP / POPPY SEED / APPLE SALAD / HONEY CUSTARD

SET THREE COURSE;

SET ENTREE, SET MAIN AND SET DESSERT

ALTERNATE DROP;

SET ENTREE, ALTERNATE DROP MAIN AND SET DESSERT

CHOICE MAIN;

SET ENTREE, CHOICE MAIN AND SET DESSERT

CHOICE THREE COURSE;

CHOICE OF TWO ENTREES, CHOICE OF TWO MAIN , CHOICE OF TWO DESSERT

-The above menu is based on availability and the changing seasons

STREET / FOOD STATIONS MENU



Carvery STATION

PLEASE CHOOSE ONE OF THE BELOW MEATS FOR YOUR STATION; SERVED WITH BREAD ROLLS AND CHUTNEY

- BEEF SCOTCH FILLET SLOW ROASTED WITH MUSTARD CRUST AND GREEN PEPPERCORNS
- HAM SIRLOIN CARVERY WITH A SELECTION OF HOUSE MADE CHUTNEYS
- LEMON AND GARLIC ROASTED LAMB LEG WITH MINT JELLY

Curry STATION

MILD CHICKEN CURRY, GARAM MASALA WITH FRESH CORIANDER, SERVED WITH BASMATI RICE & CRISPY POPPADUMS

- VEGETARIAN CHICKPEA AND CAULIFLOWER CURRY AVAILABLE (V)

Risotto STATION

RED PEPPER RISOTTO SERVED WITH PAPRIKA SHREDDED CHICKEN, OPERA CHEESE CRUMB, OLIVE OIL PEAR SALAD WITH ALMONDS, FRESH ROQUETTE + SALSA VERDE

Superfood STATION

SEASONAL SUPERFOOD BOWL WITH TURTLE BEANS, SUMAC DRESSING, KALE CRISPS + TURNIP PICKLE, BROCCOLI CASHEW CRUMBLE AND RED CABBAGE CONFIT

POTATO NOODLE SALAD WITH COCONUT GINGER POACHED FISH, PICKLED SLAW TOFU MISO DRESSING AND CHILI PEANUTS (GF / DF)

Mexican STATION

CHOOSE ONE OF THE FOLLOWING MEATS; SPICED CHICKEN, BRAISED BEEF OR PULLED PORK.

SERVED WITH BOWLS OF BASE LETTUCE, BROWN RICE, AVOCADO, SALSA, OLIVES, CHEESE, PEPPERS & TOMATOES WITH A LIME WEDGE & CHIPOTLE SAUCE

Fried Chicken + Bao STATION

TERRACE FRIED CHICKEN WITH CORN WAFFLES AND LEMON SOUR CREAM.

LARGE BAO BUNS MADE WITH HOI SIN PORK, PICKLED CUCUMBER AND MUSTARD SEED DRESSING

Pasta STATION

RIBBON PAPPARDELLE PASTA TOSSED WITH ROASTED CHICKEN, PINE NUTS, SUN-DRIED TOMATOES AND GARLIC ALFREDO SAUCE WITH GRATED PARMESAN CHEESE

- VEGETARIAN PASTA ALSO AVAILABLE (V)

Vege STATION

CHEFS SELECTION OF SEASONAL VEGETABLES TO CREATE A VARIETY OF SALADS AND SIDES TO ENJOY WITH YOUR OTHER STATIONS OR DEVOUR ON THEIR OWN (CAN BE GF, DF, V AS REQUIRED)

PLEASE CHOOSE THREE STATIONS FROM THE ABOVE MENU

-The above menu is based on availability and the changing seasons

SHARING STYLE MENU



Main

SHREDDED LAMB / ROASTED GARLIC / SALTED LEMON / ALMOND + PEAR ROQUETTE SALAD / TOMATO LAMB JUS
FLAT IRON BEEF STEAK; PAN-FRIED / MUSHROOM KETCHUP / ROASTED GARLIC BUTTER / BEET COULIS
SMOKED & ROASTED PORK BELLY / KOMBUCHA GRAPE + APPLE SALAD / PUFFED CRACKLE / SHERRY VINEGAR GLAZE
STEAMED MARKET FISH / COS LETTUCE GAZPACHO / BEURRE BLANC / PICKLED COURGE
TURMERIC + GINGER YOGHURT CHICKEN THIGH / CHIPOTLE WHITE BEAN HUMMUS / ROASTED PEPPER + CORIANDER
SALSA / CASHEW CRUMB

Side

ROASTED NEW POTATOES / GARLIC / ROSEMARY (GF, DF, V)
WHIPPED AGRIA POTATOES / CREAM CHEESE / DIJON MUSTARD (GF, V)
POTATO PRESS / CREAM / THYME / SWISS CHEESE (GF, V)
STEAMED VEGETABLES / LIGHT SOY / GINGER / SPROUTS (GF, DF, V)
HOT SEASONAL VEGE; ACCORDING TO THE SEASON / SALTED BUCKWHEAT CRUMBLE / SALSA VERDE (GF, DF, V)
HONEY SESAME CARROTS; BROWN BUTTER GLAZE (GF, V)

Salad

GREEN LEAF SALAD / TOASTED PUMPKIN SEEDS / RASPBERRY KOMBUCHA DRESSING (GF,DF)
AGRIA POTATO SALAD / FETA MAYO / BABY SPINACH / BLACK OLIVES (GF, V)
TERRACE SLAW / TOFU MISO DRESSING / SESAME / RICE NOODLES / SHOOTS (GF, DF, V)
SEASONAL VEGETABLE SALAD / MUSTARD SEED DRESSING / SOY ALMONDS(GF, DF, V)
ROASTED BALSAMIC BEET SALAD / CRUMBLLED GOAT CHEESE / ROQUETTE / ZA'TAAR (GF, DF, V)
BEAN SALAD / ROASTED BACON / SALTED LEMON DRESSING / MARINATED VEGETABLE (GF, DF)
FREEKEH & BLACK BARLEY / ROASTED CAULIFLOWER / PICKLED RED
CLASSIC CAESAR / COS LETTUCE / HOUSE SMOKED BACON / GARLIC CROUTONS / SHAVED PARMESAN / FREE RANGE
EGG / CAESAR DRESSING

Dessert Platter

CHOCOLATE BROWNIE / RASPBERRY MASCARPONE / COCOA
BLACKBERRY LAMINGTONS / VANILLA / CRÈME FRAICHE
ALMOND PANNA COTTA / CHOC CLUSTERS / FRANGELICO SYRUP
-The above desserts will be chefs selection on the day

PLEASE CHOOSE THREE MAINS, TWO SIDES + TWO SALADS
CHEFS SELECTION OF THREE DESSERTS

-The above menu is based on availability and the changing seasons
-Dessert is chefs selection

DESSERT MENU



Dessert Platters

CHOCOLATE BROWNIE / RASPBERRY MASCARPONE / COCOA
LEMON CURD TARTLETS / TORCHED MERINGUE
DARK CHOCOLATE SMORES / BURNT HOUSE-MADE MARSHMALLOW
OPEN MACRON / SALTED CARAMEL / POPCORN
BLACKBERRY LAMINGTONS / VANILLA / CRÈME FRAICHE
COFFEE PANNA COTTA / CHOC CLUSTERS / FRANGELICO SYRUP
FRESHLY SLICED SEASONAL FRUIT / HONEY MASCARPONE

Dessert Station

SEASONAL FRUIT CRUMBLE / BROWN SUGAR / CUSTARD
STRAWBERRY YOGHURT CHEESECAKE / BERRY JELLY
CHOCOLATE BROWNIE / RASPBERRY MASCARPONE / COCOA NIBS
BLACKBERRY LAMINGTONS / VANILLA / CRÈME FRAICHE
COCONUT WHIP CUP / MELON SALAD / VANILLA SYRUP
KIWI AS CARAMEL SLICE / WHITE CHOCOLATE / GANACHE
FRESHLY SLICED SEASONAL FRUIT / HONEY MASCARPONE

Plated Dessert

CHOCOLATE MOUSSE CAKE / ALMOND SPONGE / DUTCH COCOA / RED WINE / BERRY FOAM (GF)
VANILLA CRÈME CARAMEL / PEANUT BRITTLE / MILK CHOCOLATE / FRANGELICO GANACHE / SALTED CARAMEL (GF)
STRAWBERRY FROZEN PARFAIT / POPPY SEED CREAM / STRAWBERRY CIDER COULIS (GF)
BRIOCHE DOUGHNUT / FRANGELICO + ALMOND PANNA COTTA / MUSCOVADO NUT DUKKAH / BLACKBERRY JELLY
APPLE WALNUT FILO / LEMON SYRUP / POPPY SEED / APPLE SALAD / HONEY CUSTARD

WEDDING CAKE

SLICED AND SERVED ON PLATTERS	\$5.	PP
INDIVIDUALLY PLATED WITH BERRY COULIS AND CREAM	\$7.5	PP
TEA AND COFFEE	\$3.5	PP

BUFFET MENU



Main

BLACK BEAN BEEF / POTATO NOODLE SALAD / SHREDDED SEASONAL VEGETABLES / GINGER SOY DRESSING / SHOOTS
SMOKED 24HOUR BEEF BRISKET / PAPRIKA & SICHUAN SPICED / SOUR MUSTARD REDUCTION
CHIPOTLE PORK / SWEET ONION CIDER JUS / CRISP APPLE POPPY SEED SLAW
PUMPKIN CAULIFLOWER CURRY / HOUSE GARAM MASALA / TOASTED FENUGREEK LEAVES / STEAMED BASMATI RICE
ROASTED YOGHURT CHICKEN THIGH / CAPER SPINACH SALAD / RICH CHICKEN CREAM
PULLED LAMB SHOULDER / ROQUETTE PARMESAN SALAD / TOASTED ALMONDS / TOMATO LAMB JUS
WHITE MARKET FISH / TURMERIC TOFU DRESSING / ICEBERG GAZPACHO / RADISH SALAD

Carvery

HAM SIRLOIN / HONEY BROWN SUGAR / MUSTARD GLAZE
BEEF SCOTCH / SLOW COOKED / ALE / GREEN PEPPER
LAMB LEG / OVERNIGHT / PRESERVED LEMON / ROSEMARY / GARLIC
PORK SCOTCH / CIDER MARINATED / GOLDEN SYRUP GLAZE

Side

ROASTED NEW POTATOES / GARLIC / ROSEMARY (GF, DF, V)
WHIPPED AGRIA POTATOES / CREAM CHEESE / DIJON MUSTARD (GF, V)
POTATO PRESS / CREAM / THYME / SWISS CHEESE (GF, V)
STEAMED VEGETABLES / LIGHT SOY / GINGER / SPROUTS (GF, DF, V)
HOT SEASONAL VEGE; ACCORDING TO THE SEASON / SALTED BUCKWHEAT CRUMBLE / SALSA VERDE (GF, DF, V)
HONEY SESAME CARROTS; BROWN BUTTER GLAZE (GF, V)

Salad

GREEN LEAF SALAD / TOASTED PUMPKIN SEEDS / RASPBERRY KOMBUCHA DRESSING (GF,DF)
AGRIA POTATO SALAD / FETA MAYO / BABY SPINACH / BLACK OLIVES (GF, V)
TERRACE SLAW / TOFU MISO DRESSING / SESAME / RICE NOODLES / SHOOTS (GF, DF, V)
SEASONAL VEGETABLE SALAD / MUSTARD SEED DRESSING / SOY ALMONDS(GF, DF, V)
ROASTED BALSAMIC BEET SALAD / CRUMBLED GOAT CHEESE / ROQUETTE / ZA'TAAR (GF, DF, V)
BEAN SALAD / ROASTED BACON / SALTED LEMON DRESSING / MARINATED VEGETABLE (GF, DF)
FREEKEH & BLACK BARLEY / ROASTED CAULIFLOWER / PICKLED RED
CLASSIC CAESAR / COS LETTUCE / HOUSE SMOKED BACON / GARLIC CROUTONS / SHAVED PARMESAN / FREE RANGE EGG / CAESAR DRESSING

Dessert Platter

CHOCOLATE BROWNIE / RASPBERRY MASCARPONE / COCOA
BLACKBERRY LAMINGTONS / VANILLA / CRÈME FRAICHE
ALMOND PANNA COTTA / CHOC CLUSTERS / FRANGELICO SYRUP
-The above desserts will be chefs selection on the day

PLEASE CHOOSE TWO MAINS, ONE CARVERY, TWO SIDES + TWO SALADS
CHEFS SELECTION OF THREE DESSERTS

SAMPLE CANAPE MENU



Warm Canapes

PORK BELLY / SOUR TAMARIND GLAZE / CHILLI NUT CRUMB (GF,DF)
POTATO SEMOLINA BREAD DUMPLINGS / BLACK OLIVE / SORREL (V)
ROASTED CAULIFLOWER / SOFT POLENTA / FETA DRESSING / TOASTED ALMONDS (GF,V)
SOUS VIDE FISH / TURMERIC TAHINI DRESSING / PICKLED CUCUMBER (GF,DF)
VENISON BITES / BLACK BARLEY CROUTE / CARROT PICKLE
PULLED LAMB SHOULDER / OPEN STEAMED SLIDER / HOI SIN MAYO / SHOOT SLAW
MUSHROOM ARANCHINI / BEET COULIS / MUSHROOM KETCHUP (GF,V)

Cold Canapes

HEIRLOOM TOMATO SALAD / BURRATA / SPOONS / FENNEL DRESSING (GF,V)
RAW MARINATED FISH / COCONUT LIME LEAF FOAM / CHILLI OIL (GF,DF)
SEARED TUNA FORKS / LIME PICKLE / KELP NOODLES -BASED ON AVAILABILITY (GF,DF)
HOUSE SMOKED FISH / SALTED LEMON / HERB SALAD (GF,DF)
PARMESAN CHOUX / OVERNIGHT BRISKET / SOUR SLAW / PEPPER MAYO
MINI CLUB SANDWICHES / ROASTED CHICKEN AND RELISH OR SLOW COOKED MUSTARD BEEF AND SWISS CHEESE
ROLLED SMOKED CHICKEN / GROUND RICE SESAME / SALSA VERDE

CHEFS SELECTION

Chef will create a selection of seasonal canapes based on your main menu and seasonal produce

-The above menu is based on availability and the changing seasons (sample only)

-Dietary requirements can be catered for

SAMPLE PLATTERS MENU



Sharing Platters

SMALL SERVES 6- PEOPLE / LARGE SERVES 10-12 PEOPLE

MEAT SAMPLER;

SHREDDED LAMB / BAY + TREACLE CORNED BEEF / FIRED CHICKEN / HOMEMADE RELISH / FRESHLY BAKED BREADS

TK SEASONAL PLATTER;

SLOW COOKED + SMOKED MEATS / CHEESES / HOUSE PICKLES / BREADS

CHEESE PLATTER;

SELECTION OF SOFT, HARD + BLUE CHEESE / KOMBUCHA GRAPES / CROUTES / HOUSE BREADS

MEDITERRANEAN ASSORTMENT;

PICKLED + ROASTED VEGETABLES / FETA CHEESE / MARINATED OLIVES / HOUSE BREADS / PARMESAN STICKS (V)

BREAD PLATTER;

HOUSE BREAD SELECTION / SPICE + NUTS / HERB OIL / WHIPPED BUTTER

DUO OF DIPS PLATTER;

SELECTION OF DIPS / FRESH CRUDITÉS / SESAME CRACKERS

KIDDIES GRAZE;

CHEDDAR CHEESE / BREADS + RICE CRACKERS / SEASONAL FRUIT / VEGE STICKS / MARSHMALLOWS

SEASONAL SALAD BOX;

-SPICED CHICKEN / SALTED LEMON DRESSING / ZA'TAAR / GREEN LEAVES (GF,DF)

-SEASONAL VEGETABLES / TAMARI ALMONDS / GOATS CHEESE WHIP / ROQUETTE (GF,DF,V)

FRESH FRUIT PLATTER;

FRESH + SEASONAL FRUITS

Grazing Tables

OUR GRAZING TABLES ARE BEAUTIFULLY DISPLAYED OVER ONE TABLE AND INCLUDE THE FOLLOWING;

CURED AND SMOKED MEATS / SOUR DOUGH BREAD / CRACKERS / ROSEMARY CROUTES / ROAST VEGES / PICKLED MUSHROOMS / GRISSINI STICKS / FETA CHEESE / CIABATTA AND TURKISH BREADS WITH DUKKAH AND OLIVE OIL / 'OVER THE MOON' CHEESES / FRUIT / VEGETABLES / CHUTNEYS AND DIPS.

ADDITIONAL ITEMS CAN BE ADDED.

-The above menu is based on availability and the changing seasons

-Gluten Free / Dairy Free options are an additional \$2. pp