



Drop off; Grazing platters are served in disposable eco-ware sharing boxes.
(Wooden platter available if preferred \$5.00 extra p/platter)

Serviced; Grazing platters are served on wooden boards / platters.

Serve 6-8 people.

Grazing Platter

— **SEASONAL**

\$50. Slow & wood roasted meats, swiss cheese, kransky, onion jam, gherkins, house pickles, daily baked bread

— **CHEESE**

\$60. House selection of local cheeses, grapes, sesame crackers, chutney, and daily baked bread

— **VEGGIE**

\$50. Garlic hummus, dukkah, olives, sundried tomatoes, roasted mushroom, feta, crackers, daily baked bread

— **CRUDITÉ**

\$40. Fresh vegetable crudités, crackers, garlic hummus, dukkah, feta & red pepper dip

— **BREADS**

\$35. Our daily baked selection with chutney, dukkha, olive oil

— **LITTLE ONE**

\$25. One for the kids; Edam cheese, rice crackers, seasonal fruit, carrot sticks, marshmallow

— **FRUIT**

\$35. Seasonal selection of fruit, freshly sliced, served with honey yoghurt.

— **SWEET**

\$50. Freshly baked sweet treats, marshmallows, fresh fruit, chocolate pieces



Grazing Table

Our grazing tables are beautifully presented on butchers' paper over one central sharing table.

— **GRAZING**

Slow cooked meats, chorizo sausage, fried chicken, selection of daily breads, crackers, fresh vegetables, grissini sticks, grapes, seasonal fruits, local cheeses, chutneys, and dips - all items will be chef's seasonal selection on the day.

*For less than 30 guests we recommend purchasing a selection of our platters above.

\$23.	30-39 guests	\$17.	80-99 guests
\$20.	40-49 guests	\$16.	100-139 guests
\$19.	50-79 guests	\$15.	140+ guests

*-Dietaries to be advised at least 24hrs in advance, surcharge of \$2.00pp
-Some items will be subject to seasonal availability
-Cancellation must be at least 24hrs in advance to incur no charges
-Pricing includes GST*



Canapes.

Canapes are the perfect option to keep hunger at bay whilst enjoying pre-dinner drinks or can be part of a walk and fork style menu. Beautifully presented and tray served to your guests.

WARM

- Pork belly bites, plum glaze (gf,df)
- Paneer (v) OR Pork momo dumplings, coconut tomato sauce
- Caramelised cauliflower, poppy seed lavoush (v)
- Mushroom arancini, beet coulis (v)
- Grilled lamb rump, yellow dahl & mint salad, chipotle mayo (gf,df)
- Soy mushroom bao bun, coriander, sesame, bao sauce (df,v)
- Fried chicken, sichuan glaze, charred onion sour cream (gf) *\$75 equipment surcharge applies

COOL

- Tomato bruschetta, spinach pesto, mozzarella, basil (v)
- Raw marinated fish, coconut lime dressing, coriander (gf,df)
- Seared tuna forks, preserved lime crème fraiche, rice crisp (gf) *based on seasonal availability
- Smoked chicken mayo spoon, shredded cos, crispy parmesan (gf)
- Pumpkin seed cracker, dill cucumber, lemon crème fraiche
- Slow roasted beef, aioli, ciabatta croute, pickled baby onion (df)

CHEFS SELECTION

Chef will create a selection of seasonal canapes based on your menu choices and current trends.

\$18.00 pp Four pieces

\$21.00 pp Five pieces

\$24.00 pp Six pieces

YOUR CHOICE

You can choose from the menu above.

\$20.00 pp Four pieces

\$23.50 pp Five pieces

\$27.00 pp Six pieces

-Dietaries to be advised in advance

-Some items will be subject to seasonal availability

-Pricing includes GST