

PLATTERS MENU

GRAZING PLATTERS

LARGE \$290

(SERVES UP TO 20 GUESTS)

CHEESE PLATTER

(cheddar, French cream brie, blue cheese, quince, grapes & berries, dried fruits, crackers and nuts)

ANTIPASTO PLATTER

prosciutto, salami, smoked ham, cheddar, French cream brie, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, grapes & berries, sourdough crostini, grissini and crackers

CHARCUTERIE PLATTER

prosciutto, salami, smoked ham, braciola, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, crackers and French baguette

MEZZE VEGETARIAN PLATTER

grilled vegetables, marinated feta, bocconcini, veggies crudité, dolmades, slow cooked olives, filled baby bell peppers, baba ghanoush, hummus, beetroot hummus, tzatziki, pita bread, sourdough crostini, grissini and lavosh

FRESH FRUIT PLATTER

MEDIUM \$130

(SERVES UP TO 12 GUESTS)

selection of fresh seasonal fruits

SEAFOOD PLATTER

\$355 (UP TO 6)

18 Prawns, 18 Sydney Rock Oysters, 18 Salmon Sashimi
Lemon wedges, Mignonette, Seafood sauce Soy sauce