

## PLATTERS MENU

### GRAZING PLATTERS

**\$290 (serves up to 20 guests)**

**\$400 (serves up to 30 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