

Grazing



Our Grazing tables are lovingly prepared and constructed using a range of house made items, carefully selected cured meats and high-quality local cheese. We love assembling high quality produce into beautiful, mouth watering grazing platters. We work hard to find the best seasonal produce to assemble unique grazing platters and tables for your event. We enjoy connecting the style of our grazing tables to the individual settings, clients and concepts and are continually rethinking and reviewing to keep our ideas fresh. Grazing platters and tables are an excellent option for product launches. The beauty of our grazing platters and tables is that there is something for everyone, for all dietary requirements and it looks deliciously abundant.

Grazing Platter

Standard

Selection of Cheese
Cured / Shaved Meat

Dips

Assorted Crackers

Nuts

Fresh & Dried Fruit

\$120.00 (Serves 10)

Premium

Trio Tasmanian Cheese

Trio Cured Meat

Shaved Meat

Home Made Dips

Assorted Crackers / Flatbread

Wafer / Nuts

Fresh & Dried Fruit

\$150.00 (Serves 10)

Grazing Table

Small Table (20 Pax)

3 Cheese Varieties, 3 Meats, Breads, Crackers, Dip,
Nuts, Dried & Fresh Fruit

\$400.00

Medium Table (30 Pax)

3 Cheese Varieties, 3 Meats, Breads, Crackers, Dip,
Nuts, Dried & Fresh Fruit

\$580.00

Large Table (40-50 Pax)

4 Tasmanian Cheese Varieties, 4 Meats, Breads,
Crackers, Dip, Nuts, Olives, Dried & Fresh Fruit

\$800.00

Ultimate Table (60-80 Pax)

5 Tasmanian Cheese Varieties, 5 Meats, Breads,
Crackers, Dip, Nuts, Olives, Dried & Fresh Fruit

\$1200.00

Menu prices are valid until 30th June 2025