

# ANDREW BALLARD EVENTS

## Signature Grazing Table 1.5 hours

A true “centrepiece” for your event — our *Signature Grazing Table* is styled to suit the occasion. From classic and mediterranean through to ‘Aussie luxe,’ with vegetarian-friendly options available. To elevate the experience, our chefs host the table throughout service, creating a sense of theatre as they slice the Jamón from the leg and present salami and artisanal cheeses with care and finesse, directly to your guests.

**Popular add-ons:** Bar packages, oyster bar, dessert bar, hot canapés.  
*Please ask if you'd like to view these options.*

### Best for 50+ guests

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#### Cheese (choose 3)

**Selection of premium artisan cheeses** Based on your preferences and what's at its best on the market at the time, paired with classic accompaniments.

- **Brie/Camembert**  
Grapes, honey, toasted nuts, crusty bread
- **Cheddar**  
Apple/pear, quince paste, pickles, chutney
- **Blue**  
Walnuts, figs/dates, honey, pear
- **Goat**  
Fresh berries, honey, herbs, crispbreads
- **Hard aged (parmesan/alpine)**  
Quince paste, almonds, dried fruit, mustards

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#### Charcuterie Selection (choose 3)

**Slicing in front of your guests.** A selection of three premium regional charcuterie, including:

- Country hams and Spanish Jamón, Salami, and Cured meats such as Bresaola, Prosciutto and Bündnerfleisch
- Artisan pate

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#### Sea & Smoke (optional upgrade)

- Cured Tasmanian Salmon, Served with mustard and dill rub and horseradish crème fraiche
- Poached Australian prawns

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#### Seasonal Vegetables (choose 2)

- Charred seasonal vegetables with romesco sauce
- Seasonal greens with whipped ricotta, herb oil and roasted hazelnuts
- Baby spring vegetables in an a la Greque marinade
- Charred corn, chilli crisp butter, lime and shaved parmesan
- Grilled broccolini, almonds and Manchego cheese
- Fire roasted pumpkin, pepitas, Persian feta, rocket and honey vinegar
- Crispy roasted Kiplir potatoes with a parmesan crust, rosemary and smoked salt

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#### Seasonal Salads (choose 2)

- Heirloom tomatoes, buffalo mozzarella, basil and pomegranate molasses
- Bitter leaves, citrus, fennel, toasted almonds and preserved lemon mayonnaise
- Baby potato salad with garden herbs, mustard vinaigrette with crispy bacon
- Grilled watermelon, toasted pistachio, whipped feta and mint

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#### Breads & Crunch

- Sourdough selection, focaccia, grissini, classic native herb spiced damper

- House pickles, chutney
  - Humus, taramasalata, labneh with za'atar + olive oil
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