



ANTIPASTO GRAZING TABLE

Indulge in the Art of Grazing

Delight in a lavish assortment of culinary treasures meticulously curated for your enjoyment:

House-made Dips & Crackers: An array of traditional and classic gourmet dips paired with a variety of artisanal crackers.

Artisanal Cured meats

Gourmet Cheeses from Around the World: Savour the rich flavours of handpicked Australian and international cheeses.

Freshly Baked Bread Selection: A medley of bread, including Sourdough, Turkish, French Baguette, and other exquisite artisan breads.

Pickled Pleasures: Marinated Olives, Gherkins, Sun-dried Tomatoes, Artichokes, and an assortment of other pickled vegetables.

Seasonal Freshness: Vibrant seasonal fruits and crisp, farm-fresh vegetables to tantalize your taste buds.

Nuts, Dried Fruits & Decadent Chocolates: Roasted nuts, dried fruits, and premium chocolates for the perfect balance of textures and flavours.

What's Included:

Our commitment to your event's success goes beyond the table.

Full-Service Experience: We handle everything from preparation to delivery, ensuring a seamless and stress-free experience for you.

Eco-Friendly Dining: Biodegradable plates, cutlery, napkins, and serving ware for an environmentally conscious celebration.

Chef's Touch: One of our Head Chefs will artfully arrange and set up your grazing table to perfection, adding a touch of culinary flair to your venue.

Boxed Delivery (Optional): For your convenience, we offer boxed delivery options tailored to your preferences.

Pricing:

Choose the package that suits your gathering.

\$399: Feeds up to 10 Guests.

\$499: Feeds up to 15 Guests.

\$699: Feeds up to 25 Guests.

\$799: Feeds up to 35 Guests.

\$999: Feeds up to 50 Guests.

\$1399: Feeds up to 75 Guests.

For bookings exceeding 75 guests, please reach out for a personalized quote.