

### Cheese Plater

**\$ 79.50**

- 🌀 Chef choice cheese, fresh fruit, dry fruit, nuts, crackers, grissini

### Fruit Plater

**\$ 79.50**

- 🌀 Seasonal Fruits topped with Berry Compote

### Antipasto Platter

**\$ 79.50**

- 🌀 Cured Meat, Olives, Prawn Twisters, Polenta Sticks, Onion Rings, Spring Rolls, Fries, Cheese,
- 🌀 Dips, Green Salad, Pickles & Garlic Herb, Sourdough Bread.

# GRAZING TABLE

Please note that all prices are inclusive of GST

## ANTIPASTI

- 1.8m \$ 1049.00 40 - 50pax Entree
- 3.6m \$ 1959.00 80 -100pax Entree

Prosciutto, salami, chorizo,  
pepper beef, cumin lamb kofta,  
glazed chicken wings, sliders,  
cheese board, pickled vegetables,  
garden vegetables, fresh fruit,  
dry fruit, sweet bite platter,  
basil pesto, garlic hummus, olive oil dips,  
breads, crackers, grissini

## SEAFOOD

- 1.8m \$ 1695.00 40 - 50pax Entree
- 3.6m \$ 3195.00 80 -100pax Entree

Smoked beetroot cured salmon,  
garlic herb black tiger prawn, squid ring,  
tuna carpaccio, smoked salmon,  
seared baby scallops, steamed mussels,  
cheese board, Prosciutto, salami, chorizo,  
sliders, pickled vegetables, garden vegetables,  
fresh fruit, dry fruit, sweet bite platter,  
basil pesto, garlic hummus, olive oil dips,  
breads, crackers, grissini



**Number One Taste**