



GRAZING TABLE

Minimum 30 guests - 23 per head

50 -100 guests - 22 per head

Over 100 guests - 20 per head

Whole cheeses – Brie, blue, cheddar & manchego

Cold meats – Italian prosciutto, leg ham, salami, chorizo, terrine

Assorted dips – Creamy sun-dried tomato, hummus, beetroot, rocket cashew & parmesan, pate

Fruits – grapes, strawberries, dates, stone fruits (*Seasonal changes may apply*)

Breads & crackers – French stick, lavosh, water crackers, mini loaves & sesame lavosh bark

Assorted pickled vegetables

Chutney's, aioli and mustard.



PICNIC STYLE GRAZING

Whole cheeses – Brie, blue, cheddar & manchego

Cold meats – Italian prosciutto, leg ham, salami, chorizo, terrine

Assorted dips – Creamy sun-dried tomato, hummus, beetroot, rocket cashew & parmesan, pate

Fruits – grapes, strawberries, dates, stone fruits, apples, pear

Breads & crackers – French stick, lavosh, water crackers, mini loaves & sesame lavosh bark

Assorted pickled vegetables

Chutney's, aioli and mustard.

Vegetarian quiche (v)

Smoked salmon finger sandwiches, Cucumber finger sandwiches (v)

Assorted mini wrap rounds

Assorted sushi and rice rolls (gf, df, vn available upon request)

Mini smoked chicken and cashew brioche rolls

Salted caramel doughnuts

Oysters available at an additional 5.10 each

Seasonal changes may apply

gf – gluten free | df – dairy free | v – vegetarian | vn – vegan