

# Grazing Platter Menu

Small (2-6 pax) \$120

Medium (8-12 pax) \$190

Large (15-20 pax) \$300

+ \$55 delivery fee

- ❖ Cheese Platter (cheddar, French cream brie, blue cheese, quince, grapes & berries, dried fruits, crackers and nuts).
- ❖ Antipasto Platter (prosciutto, salami, smoked ham, cheddar, French cream brie, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, grapes & berries, sourdough crostini, grissini and crackers).
- ❖ Charcuterie Platter (prosciutto, salami, smoked ham, braciola, cornichon, slow cooked olives, tomato relish, baba ghanoush, hummus, crackers and French baguette).
- ❖ Mezze Vegetarian Platter (grilled vegetables, marinated feta, bocconcini, veggies crudité, dolmades, slow cooked olives, filled baby bell peppers, baba ghanoush, hummus, beetroot hummus, tzatziki, pita bread, sourdough crostini, grissini and lavosh).
- ❖ Seafood Platter (peeled prawns, Pacific oysters, smoked salmon, lemon wedges, mignonette and seafood sauce) – Medium and large only
- ❖ Fresh Fruit Platter (selection of fresh seasonal fruits) –  
Small \$85/ Medium \$120

## BEVERAGES

French Champagne - \$120/bottle

Quality Red & White Wines - \$75/bottle

Local beers - \$9/can

Lemonade & Orange Juice - \$4 each