



THE MEATS

16/10

Smoked Kangaroo served with Kakadu Plum

Relish

Prosciutto

Spanish Style Salami

Smoked Ham

THE CHEESE

King Bay Cheddar

Parisian Brie

Creamy Cambert

Blue Brie

Smoked Cheddar

Cumin Gouda

Hot Dutch - Chili infused vintage

THE FILLERS

Zucchini Salad (GF)

Roasted Tomato & Baby Bocconcini Salad (GF)

Duck and Cognac Pate

Chicken and Champagne Pate

Asparagus Spears with lemon dressing (GF)

(Seasonal)

Dragonfly Goddess Salad (GF)

Mixed Salad greens with pumpkin seeds, feta, cranberries finished with green goddess dressing.

SERVEDWITHCRACKERS, CRISPBREADS&SOUR DOUGH

Further Options Available....Just ask what we can do!!

Pricing includes table dressing, bio-plates and cutlery

\$ 1 5 . 0 0 P E R H E A D

DESIGNED TO BE A LIGHTSUPPER PRE-MEAL

