



FOOD PLATTERS



Ningaloo Cooking Studio has a range of finger food and grazing selections as drop-off platters - both of which are a great way to entertain. Here is a selection of what we have to offer. Contact us with your requirements and we can provide a quote.

Small platters are best for 4-6 people, priced from \$30

Medium platters best for 8-10 people, priced from \$40

Large, best for groups over 12, priced from \$55

Pick up from Cafe Muiron @ Ningaloo Centre.

Local delivery \$15.

Herb & Cheese Roll

Cream cheese, flavoured with port and garlic, rolled in fresh herbs and crushed pecans. Served with crackers, sliced ham and sundried tomatoes.

Hommus with Zatar Crisps

Freshly made hommus, served with zatar flavoured crispy Lebanese bread pieces, vegetable crudites.

Simple Cheese & Crackers

Dried apricots, fresh grapes/strawberries, brie and camembert cheese, assorted crackers.

Pumpkin & Fetta Frittatas

Roast pumpkin, zucchini and feta, flavour these bite-sized frittatas squares. (GF/LF).

Assorted Finger Sandwiches

Creamy Chicken & Pesto sandwiches with Rocket

Ham & Cheese and Egg Salad

Assorted Cream Cheese & Crepe Rolls

Crepes filled with herbed cream cheese and smoked salmon, and crepes filled with sweet chilli cream cheese and shaved ham, rolled and sliced into bite-sized portions.

Seasonal Fruit Platter

A selection of fruits served with mango cream and passion fruit swirl.

*Fruits subject to seasonal availability

Chocolate Fudge Brownie

Rich chocolate brownie, dusted with icing sugar. Served with a pot of cream.

Rose Tea & Raspberry Cupcakes

Mini cupcakes, topped with buttercream.

Chive Pancakes with Smoked Salmon

These decadent morsels, are bite sized mini chive pancakes with lemon flavoured cream cheese, topped with smoked salmon, fresh dill and/or chives.

Caramelised Onion & Feta Vol-au-vents

Small crisp pastry shells, filled with caramelised onion, feta and herbs.

Yakitori Chicken Wings

Japanese flavoured chicken wingettes.

3-Cheese Grazing Platter

Three cheese's, (Tasmanian Heritage Camembert, Three Cheese Trilogy, and South Cape Club Cheddar Trilogy) and South Cape Cracked Pepper Cheese) assorted crackers, cabanossi, champagne ham, roast beef, preserved lemon olives, peppers stuffed with feta.

Lamb Meatballs with Mint Yogurt

Mild curried flavoured lamb meatballs, served with a minted yogurt and pappadums.

Fresh Rice Paper Rolls

Fresh rice paper rolls, with shredded seasonal vegetables, fresh herbs and sesame chicken.

(GF/LF).

Italian Grazing Plate

Crissini sticks, sliced salami, marinated herb bocconcini, preserved lemon olives, marinated balsamic mushrooms, fresh cherry tomatoes, feta stuffed peppers, sliced fresh bread and olive oil and balsamic for dipping.

Paper napkins, cutlery and small size compostable cocktail plates in number suitable to your order is included. All platters require minimum of 24 hours notice. Payment required on ordering.