

Graze Table

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\$15.00 Per Head

The Cheeses

King Bay Cheddar Creamy Camembert Blue Brie
Smoked Cheddar Cumin Gouda Ash Brie
Served with Crackers and Crisp Bread

The Meats

Shaved Prosciutto Smoked Kangaroo served with Wild Peach Chutney
Smoked Ham served with Tomato Relish
Grilled Chirzo

The Fillers

Dukkah-spiced pumpkin and haloumi salad (GF)
Roasted pumpkin seasoned with pistachio dukkha finished with salad greens, Spanish onion and grilled haloumi.

Chicken & Champagne Pate

Dragonfly Goddess Salad
Mixed Salad greens with pumpkin seeds, feta cheese, cranberries finished with green goddess dressing

Pumpkin & Pine nut Salad (GF)(V) (Vegan)
Roasted Pumpkin, roasted pine nuts served on a bed of lettuce with a thick and rich balsamic glaze dressing

Zucchini and Pine Nut Salad (V)(GF)
Zucchini ribbons tossed in a lemon vinaigrette topped with Parmesan cheese and toasted pine nuts.

Middle Eastern Roast Vegetable Salad (GF) (V)(Vegan)

Packed with flavour this is a dish in itself. Zucchini, Carrot, pumpkin roasted and tossed with herbs and spices finished with cous cous and a lemon dressing.

Further Options Available...Just ask what we can do!! Pricing includes table dressing, bio-plates and cutlery.

Designed to be a light graze before a Main Meal - If you would prefer to increase portion sizing, let us know we are happy to accommodate for further cost.