

Graze Table

\$15.00 Per Head

Served with crackers and crisp breads
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.

The Cheeses

King Bay Cheddar
Creamy Camembert
Blue Brie
Smoked Cheddar
Cumin Gouda
Ash Brie

The Meats

Prociutto
Spanish Style Salami
Smoked Kangaroo
Smoked Ham
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 andrich
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.