



The MENU

GRAZING PACKAGES

Package 1: Light Dinner Grazer

\$33pp (min. 80 pax)

Chef's signature Italian Tomato Basil Cicchetti (V)

Chef's signature Wild Mushroom + Truffle Arancini (V)

Gourmet Vegetarian Focaccia Slices (V)

Crisp-Netted Spring Rolls (GF, V)

Selection of Artisanal local + European Cheese (V)

Premium sliced Salami

Premium sliced Proscuitto / Hot Lombo

Selection of fresh Seasonal Fresh Fruit (GF, V)

Assorted Vegetarian Dips (V)

Artisan Bread + Butter

Sweet + Savoury Crackers

Premium Dried Fruit, and Accompaniments



GRAZING PACKAGES

Package 2: Signature Dinner Grazer

\$38pp (min. 80 pax)

Chef's signature Pulled Beef Bao Buns

Chef's signature Wild Mushroom + Truffle Casarecce (V)

King Prawn Rice Paper Rolls (GF) or Tasmanian Smoked

Salmon w Capers + Dill

Crisp-Netted Spring Rolls (GF, V)

Selection of Artisanal local + European Cheese (V)

Premium sliced Salami

Premium sliced Proscuitto / Hot Lombo

Selection of fresh Seasonal Fresh Fruit (GF, V)

Selection of Seasonal Vegetable Crudités (GF, V)

Artisan Bread + Butter

Sweet + Savoury Crackers

Premium Dried Fruit, and Accompaniments