



the MENU

GRAZING PACKAGES

Package 1: Gourmet Cheese + Charcuterie Grazer

\$18.90pp (min. 100 pax), \$22pp (min. 60 pax),

\$29.60pp (min. 30 pax)

Selection of local + European Artisanal Cheese (V)

Selection of Antipasti (V)

Premium Sliced Salami

Premium Sliced Prosciutto/ Hot Lombo

Selection of Seasonal Fresh Fruit (GF, V)

Assorted Vegan Dips + Salsas (GF, V)

Sweet + Savoury Crackers (V)

Artisan Bread

Premium Dried Fruit, and Accompaniments (V)

ADD: Chef's Italian Tomato Basil Bruschetta (V) for \$99



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LIGHT MEAL GRAZERS

Package 2: Light Lunch / Dinner Grazer

\$28pp (min. 100 pax), \$33pp (min. 60 pax),
\$35pp (min. 40 pax)

Gourmet Mediterranean Focaccia Slices w Sundried Tomato, Kalamata Olives, Feta + Rocket (V)

Chef's Signature Gourmet Sausage Rolls or Crisp-Netted Spring Rolls (GF, V)

Chef's Signature Tomato Basil Cicchetti (V)

Selection of Artisanal local + European Cheese (V)

Selection of Seasonal Vegetable Crudités (GF, V)

Selection of Seasonal Fresh Fruit (GF, V)

Assorted Vegan Dips + Salsas (GF, V)

Sweet + Savoury Crackers (V)

Premium Dried Fruit, and Accompaniments (V)

Eco-friendly Plates + Cutlery inclusive



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LIGHT MEAL GRAZERS

Package 3: Signature Lunch / Dinner Grazer

\$33pp (min. 100 pax), \$38pp (min. 60 pax),
\$45 (min. 35 pax)

Chef's signature Pulled Beef Bao Sliders or Selection of
Gourmet Mediterranean Pizza (Prosciutto + Bocconcini)
Chef's signature Italian Tomato Basil Cicchetti (V)
Chef's signature Wild Mushroom + Truffle Casarecce (V)
Crisp-Netted Spring Rolls (GF, V)
Selection of Artisanal local + European Cheese (V)
Selection of Seasonal Fresh Fruit (GF, V)
Selection of Seasonal Vegetable Crudités (GF, V)
Sweet + Savoury Crackers (V)
Premium Dried Fruit, and Accompaniments (V)
Eco-Friendly Plates + Cutlery inclusive