



grazing tables

A LIGHT GRAZE

Artisan cured meats

House made dips

Mt Zero olives

Marinated zucchini and tomatoes

A selection of 3 Australian cheeses with Bay Leaf fruit paste

Artisan crackers, grissini and lavosh

Seasonal fresh fruit

Dried fruit & Bay Leaf roasted nuts

FORAGE & GRAZE

Artisan cured meats

A selection of Australian cheeses with Bay Leaf fruit paste

Artisan sourdough, grissini, crisp bread & lavosh

Mini savoury tart of leek, herb, spinach, ricotta (V)

Flatbread chips, hummus, dukkha (V)

Honey torched citrus sea trout, saffron aioli, salsa verde, soft herbs (GF)

Char sui Bannockburn chicken, roasted broccolini, spring onion, yuzu dressing

Smoked maple seared 1000 Guineas beef tenderloin, celeriac remoulade, mizuna (GF)

PRICES A Light Graze - \$ 25 per person + set up fee
Forage & Graze - \$ 45 per person + set up fee
Setup Fee \$600 - Includes premium disposable cutlery and crockery
Minimum 25 people

GF Gluten Free

V Vegetarian

