



Christmas 2021

Platters

Please note that the menu below is just our platters menu, we can also offer tailored catering options for your event. We do book out very quickly, so book as early as possible to avoid disappointment.

Prices Exclude GST

Local Delivery \$10

Perfect for groups of people 10+

All Platters Delivered Chilled unless advised otherwise

Grazing Platters

Christmas Cheese Wreath & Crackers \$40

Christmas Cheese Wreath & Antipasto Box \$140

The Christmas Special \$120

A Christmas themed platter with an assortment of meats including ham and prosciutto, summer fruit such as cherries and pear, cheeses, dip, dried fruit, olives, nuts, fig paste and chocolate almonds

The Health Haven (Dips & Crudites) \$70

A selection of homemade dips with a selection of raw whole and sliced vegetables

The Classic (Antipasto) \$110

An Italian style platter consisting of gourmet meats, olives, dips, cheese, sun dried tomatoes and crackers

The Delicatessen (Cold Meat Board) \$90

A variety of cold gourmet deli meats such as chorizo, salami, ham, prosciutto, mortadella etc w black olives and crackers

The Carnivore (Meatlovers Board) \$130

A variety of meats such as marinated chicken winglets, chicken skewers, lemon chorizo, lamb kofta, beef skewers etc with matching dipping sauces

The Matchmaker (Cheese, Fruit & Nut) \$80

A selection of fine cheese with dried and fresh fruit, nuts and granola

The Bohemian (Vegetarian Board) \$80

A mix of honey roasted, chargrilled and raw vegetables with dukkah, dips, breads and crackers

That Vegan Platter \$110

An assortment of vegan delights; brown rice nori, rainbow rice paper rolls, dips, crudites, vegan crackers, fresh fruit and raw slice

The Baker (Trio of Dips & Bread Board) \$50

Three homemade dips with a selection of toasted and fresh bread

Fruit Fusion (Seasonal Fruit Platter) \$60

Beautiful sliced and whole fruit that changes with the season

*Add Raw Balls (10) for \$20

The Goddess (Best of Both worlds) \$75

An assortment of Vegan Rice Paper Rolls, Fresh Seasonal Fruit and Bliss Balls

The Fisherman (Seafood Board) \$130

Cold Prawns w Homemade Cocktail Sauce, BBQ Prawn Skewers w Green Salsa, Crumbed Fish Bites w Homemade Tartare, Chilli Mussels, Smoked Salmon & Marinated Occi

Breakie for Champions (Breakfast Board) \$20 per person

Waffles w Berry Coulis & Maple, Fresh Fruit, Bliss Balls, Smashed Avo Crostini w Beet Pesto, Granola & Yoghurt Boats, Ham & Cheese Mini Croissant

Savoury Platters

Prawn and Avocado Rice Paper Rolls w Thai Dipping Sauce (20) \$68 GF

Avocado & Mango Rice Paper Rolls w Kewpie Mayo \$65 GF/V

Fig, Raw Honey & Brie Crostini (24) \$63 V

Smoked Salmon & Crème Fraiche Tart w Caviar (24) \$65

Smokey Ham, Cheddar, Caramelised Onion & Cherry Tomato Quiche (24) \$63 V

BBQ Prawn Skewers w Mango Salsa (24) \$68 GF

Pulled Pork Sliders w Apple Slaw & Burnt Barrel Mustard Sauce (24) \$110

Haloumi, Pancetta, Mango & Basil Stack (24) \$63 GF

Spiced Zucchini & Corn Fritters w Dill Creme (24) \$63 GF/V

Thai Fish Cakes w Sweet Chilli Dipping Sauce (20)\$68 GF

Crayfish Spoons w Tomato, Parsley & Lemon (24) \$75 GF

Prosciutto Wrapped Asparagus w Chimichurri & Hummus
Dipping Sauce (24) GF \$50

Sage Pork, Apple & Caramelised Onion Sausage Rolls w
Tomato Dipping Sauce (24) \$65

Caramelised Onion Tarts w Goats Feta & Beetroot Relish
(24) V \$63

Christmas Cob Loaf - Ham, Brie & Spinach \$55

Seared Chicken & Pineapple Skewers w Zesty Herb Dressing
(24) GF \$65

Smoked Salmon & Avocado Nori w Dipping Sauces (24) \$65 GF

Salad Selection

Chilli Beef Salad w Lime/Sweet Chilli Dressing \$68 GF

Chicken Caesars with House Made Dressing & Ciabatta
Croutons \$68

Potato & Green Bean Salad w Pancetta, Dill & Pinenuts \$65
GF

Maple & Paprika Pumpkin & Rocket Salad w Pinenuts, Feta &
Seeds \$65 GF/V

Watermelon, Mint, Watercress & Feta Salad w Sweet
Balsamic Glaze \$65 GF/V

Apple, Red Cabbage & Kale Slaw w Zesty Yoghurt Dressing
\$65 GF/V

Roasted Sweet Potato, Cauliflower & Chickpea Salad w
Lemon Vegan Mayo, Rocket & Parsley Tomatoes \$65 GF/V

Mango, Cranberry & Avocado Salad w Cos, Wilted & Kale and
a Pistachio Crumb \$65 GF/V

Stonefruit, Blue Cheese & Rocket Salad w Crispy Pancetta
& Flaked Almonds \$65 GF

Sweet Selection

The Sweetheart (Assorted Sweets Platter) \$80

Choc Brownies (20) GF \$55

Mini Tiramisu Pots (20) \$70

Mini Trifle Pots (20) \$70

Lemon Tarts w Blueberries (20) \$60

Berry Raw Balls GF (20) \$60

Mini Pavlova w Fresh Fruit & Cream (20) \$55

White Choc & Raspberry Cheesecake Pots (20) \$70

V Vegetarian
GF Gluten Free