



Spring 2018

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

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 Carnivore (Meat Board) \$120

A variety of meats such as chorizo, salami, ham, prosciutto etc with crackers

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

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

The Mezze (Mediterranean Mezze Platter) \$90

An assortment of roasted red peppers, zucchini, eggplant, dips, lemon chorizo, olives, feta, pesto and pita

The Ploughman (Pickled Ploughman's Board) \$80

Homemade and locally sourced pickled delights with cheese and crackers

The Bohemian (Vegetarian Board) \$80

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

That Vegan Platter \$100

An assortment of vegan delights; honey roasted carrots, cauliflower and pumpkin, avocado, salsa, Beetroot chips, jalapeno hummus, olive tapenade, olives, nuts and grapes

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 dipping Chocolate and Natural Yoghurt for \$15*

The Goddess (Best of Both worlds) \$65

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

Everyday Lunch Platters

Assorted Mini Roll Platter (x12) \$40

Assorted Baguette Platter (x12) \$80

Assorted Wrap Platter (x12) \$80

Assorted Ciabatta Sandwich Platter (x12) \$114.50

Assorted Bagel Platter (x10) \$85

Assorted Toasted Panini (x12) \$85

Savoury Platters

Chicken, Apple & Carrot Rice Paper Rolls (20) \$65 GF

Tomato & Mushroom Bruschetta w Crumbled Feta & Basil (24)
\$63 V

Smoked Salmon Blini's w Caper Crème & Dill (24) \$65

Roasted Asparagus, Onion, Pea & Sweet Potato Quiche (20)
\$63 V

Caramelised Onion & Roasted Pumpkin Tart w Whipped Goats
Feta (24) V \$63

Spiced Lamb & Zucchini w Hummus & Minty Yoghurt (24) \$63
GF

Zesty Chicken & Herb Skewers w Salsa Verde (24) \$63 GF

Mango, Avocado & Mint Rice Paper Rolls V/GF (24) \$63 GF/V

Green Veg & Feta Fritters w Lemon Ricotta (24) \$63 GF/V

Ginger Chicken & Coconut Lettuce Cups w Lime (20) GF

Stuffed Parmesan, Tomato & Ham Mushrooms w Parsley &
Chives (24) \$63 GF/V

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

Chorizo, Feta & Cherry Tomato Quiche (20) \$63

Prosciutto Wrapped Asparagus w Zesty Hummus Dip (24) \$63
GF

Salad Platters

Crunchy Thai Beef Salad w Crispy Noodles & Peanuts \$68

Moroccan Chicken Salad w Flaked Almonds, Carrot &
Currants w Orange Dressing \$68 GF

Potato Salad w Asparagus & Eggs w Mustard Mayo \$63 GF/V

Kale Slaw w Carrots & Beetroot & Vegan Mayo \$65 GF/V

Quinoa Greek Salad w Balsamic Glaze \$63 GF/V

Chopped Mexican Salad w Guacamole & Lime Crema \$63 GF/V

Chargrilled Vegetable & Feta Risoni Salad w Balsamic
Vinaigrette \$63 V

Sweet Selection

The Sweetheart (Assorted Sweets Platter) \$80

Choc Brownies Tray GF \$50

Salted Caramel Slice Tray \$50

Cherry Ripe Slice Tray \$50

Lemon Tarts w Blueberries (20) \$60

Mini Muffins (12) \$30

Carrot Cake w Cream Cheese Frosting \$50

Baked Lemon & Lime Slice \$40

V Vegetarian
GF Gluten Free