

GRAZE BOARD

OPTION ONE

*\$290 feeds up to 10.
Then \$29 per person*

1. CHARCUTERIE BOARD — SELECTION OF CURED MEATS
2. BAKED TRUFFLE HONEY BRIE
3. BREADS & CRACKERS
4. PICKLES & AGED PARMESAN
5. SELECTION OF DIPS
6. MARINATED OLIVES
7. CHUTNEY
8. ARTICHOKE & SUN-DRIED TOMATOES

GFA: ALL ITEMS GLUTEN-FREE EXCEPT SOME BREADS.

GRAZE BOARD

OPTION TWO

\$490 feeds up to 10.

Then \$49 per person

1. STICKY CHILLI & GARLIC CHICKEN WINGS
2. STUFFED ZUCCHINI FLOWERS — BASIL & MOZZARELLA
3. SPRING ROLLS WITH SWEET CHILLI MAYO
4. BLUE CHEESE & GREEN OLIVE CROSTINI
5. VEGETABLE GYOZA WITH PONZU DRESSING
6. ROASTED VEGETABLE PASTA SALAD — SALSA VERDE & CRISPY GARLIC
7. SALT & PEPPER CALAMARI SALAD — CORIANDER & LIME MAYO

GFA: AVAILABLE ON REQUEST

GRAZE BOARD

OPTION THREE

\$690 feeds up to 10.

Then \$69 per person

1. MUSHROOM & TRUFFLE ARANCINI — AIOLI & LEMON (GF)
2. PORK BELLY BÁNH MÌ SLIDERS (GFA) — 1 PER PERSON
(MUSHROOM OPTION AVAILABLE FOR VEGETARIAN/VEGAN)
3. SPICED LAMB FLATBREADS — ICEBERG, MINT YOGHURT & PICKLES (GFA) — 1 PER PERSON
4. GLAZED HALLOUMI — PISTACHIO DUKKAH & SALSA VERDE
5. CRISPY COCONUT PRAWNS — AIOLI & LEMON — 1 PER PERSON
6. SALT & PEPPER CALAMARI SALAD — NAM JIM DRESSING — 1 PER PERSON (SERVED ON BAMBOO PLATES)
7. VEGETABLE SPRING ROLLS
8. ROASTED POTATO SALAD — SPRING ONION & BUTTERMILK RANCH DRESSING
9. MIXED LEAF SALAD — CHERRY TOMATOES, SMASHED CUCUMBERS & BALSAMIC DRESSING
10. WARM TOFFEE TART TO FINISH

GFA: SELECTED ITEMS AVAILABLE GF ON REQUEST

SEAFOOD GRAZE BOARD

*\$590 feeds up to 10.
Then \$59 per person*

A SELECTION OF PREMIUM A-GRADE SASHIMI, FRESH SEAFOOD AND COASTAL FAVOURITES:

1. SALMON (A-GRADE)
2. TUNA (A-GRADE)
3. KINGFISH (A-GRADE)
4. FRESHLY SHUCKED OYSTERS (NATURAL)
5. COOKED PRAWNS
6. TUNA TARTARE CANAPÉS

GFA: SELECTED ITEMS AVAILABLE GF ON REQUEST