

grazing table

All grazing tables are carefully curated using exceptional quality ingredients that have been sourced from the finest artisan producers, both locally and abroad.

all tables include

Harris Smokehouse beetroot, ginger, and vodka cured salmon
City Larder duck liver & cherry pâté
City Larder free range chicken, leek & truffle terrine
Capocollo (dry cured pork)

Le Duc Vacherin (French washed rind)
Tarago River Shadows of Blue (double cream blue cheese)
Pepper pecorino (hard cheese)
Meredith Dairy ash chevre (soft goat cheese)

Toolanka Creek Tuscan mixed olives
Pickled vegetables (caperberries, cornichons)

Spiced Syrian fig jam
Sherry onion jam
Date and pistachio rolada
Fresh fruit
Smoked almonds
Lavosh
Wafer crackers

For groups larger than 100 people, \$20 pp + \$150 delivery, assembly, disassembly, and waste removal fee
Prices include delivery, assembly, disassembly, waste removal, foliage, hire of white linen tablecloth, and a bamboo plate, wooden fork, and thick serviette per guest. GST is not added to the above prices.

Vegan and gluten free options are available on request for an additional fee.

The following items can be added, at an additional cost, to your grazing table:
One dozen best season Australian oysters served with fresh lemon on ice, \$42
Sundried tomato, olive, feta & herb frittata canapé served w sweet roasted tomato chutney and garnished w micro herbs, \$5 per canapé piece, min order 30 pieces



pricing

30 people, \$820	70 people, \$1,655
40 people, \$1,020	80 people, \$1,830
50 people, \$1,375	90 people, \$1,995
60 people, \$1,470	100 people, \$2,150

