

Antipasto and Cheese Platters



European Gourmet

\$238 (12-16 people)

Cheese: Fromage d'affinois, Manchego, Premium blue cheese, Goats chevette

Cured Meats: Truffled sopressa, San Danielle prosciutto, Bresaola, Wagyu beef, Jamon serrano

Pate: Duck and orange pate

Antipasto: Olives and mixed antipasto

Australian Artisan

\$178 (12-16 people)

Cheese: A selection of 3 local Australian cheeses - Brie, Blue and cheddar

Cured Meats: Smoked ham, salami, turkey and prosciutto



The Crowd Pleaser

\$198 (12-16 people)

Cheese: Double cream brie, Premium blue cheese, English cheddar

Cured Meats: Italian Prosciutto, Garlic and fennel salami, Turkey, Double smoked ham, Rare roast beef

Antipasto: Olives.

Gourmet Baguette and Sandwich Platters

All of our baguette platters are made using oven baked baguettes from France. **\$298 (12 - 16 people)**



The Farmer

Roast Turkey with roasted onion, beetroot relish, havarti cheese, red pepper mayo & spinach

Double smoked ham with tomato chutney, provolone cheese, avocado & baby spinach

Chicken with garlic & lemon aioli, roasted onion, house made tabouli

Brie cheese with roasted peppers, olive tapenade & fresh rocket

The Favourites

Rare roast beef with mascarpone horseradish, BBQ relish & fresh watercress

Tasmanian smoked salmon with avocado, cream cheese, fresh dill, capers & red onion

Roasted mushroom with eggplant, peppers, spinach & avocado

Chicken with garlic & lemon aioli, roasted onion, house made tabouli



The Fisherman

Tasmanian smoked salmon with avocado, cream cheese, fresh dill, capers & red onion

Sicilian tuna with semi dried tomatoes, olives, mayonnaise & rocket

Brie cheese with roasted peppers, olive tapenade & fresh rocket

Roasted mushroom with eggplant, peppers, spinach & avocado