

SHARE PLATTERS

APPETIZER

***ENHANCE THE START OF ANY MEAL OR TO COMPLIMENT DRINKS**

includes proscuitto, salumi, soft and hard cheese, house made dips olives, stuffed peppers, crackers, pretzels, seasonal fruits V, Vg, GF

SMALL	up to 10 people	\$95
MEDIUM	up to 20 people	\$170
LARGE	up to 30 people	\$230

ANTIPASTO

***THE PERFECT WAY TO BEGIN YOUR BBQ OR FUNCTION**

proscuitto, sopressa salami, smoked salmon, freshly grilled and pickled vegetables, olives, goat cheese, warm ciabatta V, Vg, GF

SMALL	up to 10 people	\$95
MEDIUM	up to 20 people	\$170
LARGE	up to 30 people	\$230

CHEESE & FRUIT

***A SAVOURY FINISH OR TO COMPLIMENT YOUR WINES**

Triple brie, delicate blue and aged vintage cheddar, muscatel grapes fresh figs, a selection of savoury crackers V, Vg, GF

SMALL	up to 10 people	\$85
MEDIUM	up to 20 people	\$150
LARGE	up to 30 people	\$200

DESSERT

***A SWEET FINISH OR JUST INDULGE**

Includes sweet tarts, pastries & macarons, chocolate truffles our house made rocky road and seasonal berries. V, Vg, GF

SMALL	up to 10 people	\$85
MEDIUM	up to 20 people	\$150
LARGE	up to 30 people	\$200

Due to supply and seasonal availability
menus may be subject to change without notice