ANTIPASTO BOARD

Perfect for sharing

Cured meats, Smoked Chicken, Brie, Artichokes, Smoked Olives, Fig + Pear Relish, Pesto + Ciabatta

CHEESE BOARD

Assorted locally made cheeses

Chef's Selection of Three Artisan Cheeses with Sesame Lavosh, Quince Paste, Housemade Relish, Fig + Pear Relish, Assorted Crackers + Ciabatta

150 per half metre | serves 8 - 12

GRAZING PLATTER

Deep-fried nibbles with dipping sauces

Garlic Prawn Twisters, Chicken + Lemongrass Wontons, Mini Hot Dogs,

Mac n Cheese Bites served with Tomato Sauce, Aioli + Sweet Chilli Sauce

125 each | serves 8 - 12

VEGAN PLATTER

Plant based deep-fried nibbles with dipping sauces
Hash Bites, Polenta Chips, Cocktail Samosas, Corn Fritters,
Beer-battered Onion Rings with Tomato Sauce, Vegan Aioli + Sweet Chilli Sauce

105 each | serves 8 - 12

SMOKED MEATS BOARD

A mouthwatering selection of house-smoked meats

Angus Brisket, Pork Ribs, Duck Ham, Sausage + Angus Sirloin served with Thick-Cut Chips,

Slaw, Mustard, Beetroot + Horopito Relish, Pickled Onions, Hot Sauce, Gravy, Flat Breads + Ciabatta

one metre board 229 | serves 8 - 12 half metre board 119 | serves 4 - 8

PIZZAS

Handcrafted gourmet pizzas 8 - 16 slices each

Carne – Streaky bacon, pepperoni, kransky sausage, prosciutto, smoky bbq sauce
 Zucca – Roasted pumpkin, baby spinach, preserved lemon, feta, fresh sage, pine nuts
 Fumo – Smoked chicken, roasted mushrooms, truffle mayo, wild rocket + parmesan
 Agnello – Pulled lamb, spinach, feta, roasted peppers, rosemary, kalamata olives
 Ceci – Broken falafels, spinach, Angel feta, roasted peppers, dukkah, coconut yoghurt
 Piccante – Plan*t chorizo, vegan chicken, roasted pumpkin, red onions, harissa sauce
 Pepe Nero – Witty Tui pastrami, mushrooms, olives, artichokes, Angel parmesan

36 each | served on a 12" base | +2 gluten free base | +2 add Angel cheese | +3 half n' half