

## ANTIPASTO BOARD

*Perfect for sharing*

cured meats, provolone dulce,  
artichokes, peppers, smoked olives, sundried tomato dip relishes + toasted ciabatta

59 each | serves 2 – 4    118 each | serves 4 – 8    236 each | serves 8 – 12

## CHEESE BOARD

*Assorted locally made cheeses*

Chef's selection of three artisan cheeses,  
quince paste, housemade relish, fig + pear relish, crackers + ciabatta

150 per half metre | serves 8 – 12

## GRAZING PLATTER

*Deep-fried nibbles with dipping sauces*

Garlic prawn twisters, veggie 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

*Gourmet pizzas 8 – 16 slices each (plant based available on request)*

**Carne** – Streaky bacon, pepperoni, salami, kransky, smoky barbecue sauce

**Pollo** – Chicken, streaky bacon, roasted red peppers, spiced apricot sauce

**Zucca** – Roasted pumpkin, spinach, preserved lemon, feta, sage, pine nuts

**Petto** – Smoked Angus brisket, roasted mushrooms, red onions, wild rocket

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

*Please let us know your dietary requirements but be aware we cannot guarantee our food is allergen-free*