

ANTIPASTO BOARD

Perfect for sharing

cured meats, provolone dulce,
antipasto veggies, olives + 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, relishes, assorted crackers + toasted 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, ribs, duck + pork ham, sausage + wings served with thick-cut chips,
slaw, mustard, tomato relish, pickled onions, hot sauce, gravy, flat breads + ciabatta

one metre board 249 | serves 8 – 12 half metre board 139 | serves 4 – 8

PIZZAS

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

Carne – Pepperoni, prosciutto, bacon, smoky barbecue sauce

Pollo – Smoked chicken, bacon, peppers, spiced apricot sauce

Zucca – Roasted pumpkin, baby spinach, feta, sage, pine nuts

Petto – Smoked brisket, 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