



PLATTER OPTIONS

Starting Price \$11pp

Antipasto: Salami/cured meats, olives, romesco dip, marinated feta, artichokes, smoked cheddar.

Cheese: King island blue, comb honey, walnuts, dried organic apricots, fresh seasonal fruit (including pear, persimmon or fig)

Vegetarian (vegan friendly): Hommus with EVOO and dukkah, crudities and leaves, vegan dip selection, spinach dip , pumpkin dip, homemade sunflower tzatziki, falafel balls

Smoked: Whole sides of NZ fresh hot smoked salmon, horseradish cream, capers and cucumber.

All platters come with an array of breads, crackers and interesting bits

Sweet Platter: Piles of delicious turkish delight and fresh berries, organic dark and milk chocolate chunks, dried and fresh fruits





LAMB SPIT ROAST

Slow roasted with our secret baste carved and served with 2 salads, breads and condiments.

\$23.90 pp

Salad Options

Potato salad - coleslaw - fresh green salad
Mediterranean vegetable salad - quinoa and rice salad

Serving Options

Seated

Share platters

Standing

Salad bowl topped with lamb
Condiment and bread table

Curated Chefs Menu

A special curated menu to suit any occasion, from small plates, sharing platters through to sit down meals.

