



Where imagination and ingredients grow wild

SAMPLE MENU – AMAZING GRAZING

Grazing tables, Plentiful Platters & Picnics :

Stylishly loaded with dunking & crunching bases, oozing house made dips, rainbows of veggie crisps, raw, crisp colourful vegetable sticks, preserved & pickled vegetables. Layered & laced also with pockets of pretzels & popcorn, waterfalls of spiralling vegetables, wheels of fine cheeses & foodie proof pastes, quality cured meats. There's also an overflowing harvest of select olives, organic, fresh & dried fruit, scattered seeds & nuts.... It's a kaleidoscope of flavours from around the world.

Next level with inclusions beyond the normal :

- Dairy & vegan cheeses: goats, feta, cheddar, brie & camembert, vegan cashew feta....
- Extraordinarily preserved: rainbows of red & yellow capsicum, black carrots, purple cabbage, gold & ruby beetroot, emerald samphire (coastal succulent)....
- Dunk & dippers: Beetroot red, turmeric yellow & charcoal activated wafer crackers, natural oat & wheat crispbreads, artisanal sourdough & rye breads, pumpernickel, rice crackers, tri colour corn chips & lavosh...
- Nuts: cashews, almonds, pistachios, macadamias
- Dried fruits: inca berries, baby figs, baw baw berries, mango cheeks, banana fingers
- House made dips:
 - Pink Tzatziki - cucumber, garlic, lemon, cucumber, caraway & beetroot yoghurt
 - White bean, zucchini, spinach, hemp seed/oil pesto
 - Green jalapeno, toasted coriander seed guacamole V, GF, DF
 - Hummus flavours: black sesame & black bean, wasabi & lime, beetroot & chilli, pumpkin, turmeric & ginger, spinach & matcha, roasted carrot & cumin etc.....

**Table graze guide : up to 25 guests \$40/person, 50 guests \$ 35/person,
100 + \$25/person**

Seafood additional option POA.

Dessert GraZing Table menu & pricing available on request.

Platter Graze Guide : \$ 20/head, upwards or downwards of this depending on guest numbers.

OR

order these 5 assembled canapes listed below as a platter that requires no picking or pairing.

'Pre Picked' Platter Price guide : \$100/ 2 people. POA for greater guest numbers.

Sweet, Breakfast, High tea or Simply Seafood Platters information & pricing also available on request

Graze Amaze Option :

Contemporary canapes assembled & incorporated within grazing table or platter.

See below, **additional \$10/guest/3 canapes or \$3/guest per canape.**

Canape selection:

- Roasted pumpkin & pesto or rare roast beef with wasabi crunch tarts on pumpernickel
- Date melts: crumbled blue cheese, toasted walnuts (with pancetta crisp avail.)
- Charcoal rye crostini with cashew feta (or dairy) cheese, fresh mint & roasted red capsicum
- Haloumi slabs with crisp pear, smoked salt macadamia honey or chilli, lavender honey
- Nashi pear discs smeared with ginger jelly, goat cheese, hazelnut, fresh thyme