

GRAZING BOARDS

GRAZING SELECTIONS - SERVES 10 - 15 GUESTS

MEZZE PLATTER \$225

Trio of dips, marinated olives, fetta, crudities, grilled vegetables, Sourdough baguette (V)

CURED MEATS \$265

Salami selection, prosciutto, bresaola, chorizo, pickles, olives

SEAFOOD PLATTER \$285

Whitsunday poached prawns, salmon sashimi, natural Coffin Bay oysters, Dippers, squeezers, lime caviar

DESSERT PLATTER \$180

Rich chocolate ganache tart w mascarpone & raspberry, Coconut panacotta w macerated berries & coconut crumble (GF), Lemon meringue tartlet, Chocolate brownie

FRUIT PLATTER \$160

Selection of in season fresh fruit

FROMAGE PLATE \$265

Selection Australian cheeses, quince, fresh and dried fruits, quince, artisan crackers, sourdough

Items are subject to seasonal availability and some menu items may change
Dietary requirements can be catered to, please advise ahead of charter.

df=dairy free gf=gluten free v=vegetarian gfa=gluten free available va=vegetarian available

