

GRAZING BOARDS

GRAZING SELECTIONS - SERVES 10 - 15 GUESTS

MEZZE PLATTER \$225

Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips (v)

CURED MEATS \$265

Salami, prosciutto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions

SEAFOOD PLATTER \$285

Local poached King prawns, salmon sashimi, natural Tasmanian oysters

DESSERT PLATTER \$180

Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices (GF options available)

FRUIT PLATTER \$160

Selection of in season fresh fruit

FROMAGE PLATE \$265

Australian cheese selection, tropical fruits, breadbasket, quince paste, lavosh

*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

