



## Grazing table options

- Adelaide Hills triple cream brie 900g brick \$60 gf
- King Island Rocky Point vintage cheddar approx 3kg \$300 gf
- Maffra waxed cheddar 1kg \$60 gf
- Malfroy's Gold wild honeycomb frame 300g \$55 gf
- blue stilton wedge moon 500g \$30 gf
- burrata 100g with aged balsamic & extra virgin olive oil \$12 each gf
- prosciutto thinly sliced 500g \$45 gf
- fennel & veneto sopressa salami log approx 2 kg \$130 gf
- whole smoked trout \$120 gf
- hot smoked Tasmanian salmon with fresh dill, lemon & caper berries \$120 gf
- fresh whole Australian tiger prawns served with lemon & aioli 1kg \$80 gf
- fresh local oysters (gf) \$70 for 10 gf
- scallops ceviche with roasted almonds, chilli & dill (gf) \$80 for 10 gf
- Kangaroo Island mixed olives \$30 v gf
- falafel platter of 20 \$45 v gf

### Dips & relish

- fresh hummus 500g \$20 v gf
- green tahini 500g \$20 v gf
- red caviar taramosalata 500g \$20
- babaganush 500g \$20 v gf
- guacamole & corn chips for 10 \$120 v gf
- beetroot & gin relish \$12 v gf
- condiments - seeded mustard, horseradish, aioli & onion jam \$40
- quince paste \$16 v gf

### Breads & crackers

- fresh seeded baguettes \$10 each v
- fresh plain baguettes \$6 each v
- fresh ciabatta loaf \$8 each v
- fresh sourdough loaf \$15 v
- grissini (bread sticks) \$6 v
- fennel & thyme lavosh bark \$20 v

### NOTE:

additional cheeses, cured meats, fresh seafood, dip and bread options available on request.

V = vegan GF = gluten free