



SOCIETY

S A L A M A N C A

These large platters are designed for grazing and are perfect for group bookings.

MEZZE PLATTER

\$ 100

Selection of dips, olives, vegetables, olive oil, dukkah and fresh bread

- *suitable for groups of 10 – 20 people as a grazing option*

TASMANIAN CHEESE PLATTER

\$ 100

Selection of local cheese, fresh seasonal fruit, nuts, quince and crackers.

- *suitable for groups of 10 – 20 people as a grazing option*

CHARCUTARIE PLATTER

\$ 100

Selection of cured meats, pickles, relishes and fresh bread.

- *suitable for groups of 10 – 20 people as a grazing option*

GRAZING TABLE

\$ 500

Curated selection of all of the above, beautifully presented for large groups to enjoy.

- *suitable for groups of 50 – 100 people as a grazing option*



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MENU EXAMPLE

\$12 per head

(20 – 100 guests)

CANAPÈS

TASMANIAN BRIE + HONEY + PEAR + LAVOSH (vegetarian)

SMOKED CHEDDAR + PROSCIUTTO + CARAMALISED ONION + LAVOSH

HUON SMOKED SALMON + CREAM CHEESE + DILL + CUCUMBER

VEGETABLE SAMOSAS + MANGO CHUTNEY (vegetarian)

KING ISLAND BEEF PIES + TOMATO RELISH



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MENU EXAMPLE

\$20 per head

(20 – 100 guests)

CANAPÈS

TASMANIAN BRIE + HONEY + PEAR + LAVOSH (vegetarian)

SMOKED CHEDDAR + PROSCIUTTO + CARAMALISED ONION + LAVOSH

HUON SMOKED SALMON + CREAM CHEESE + DILL + CUCUMBER

KING ISLAND BEEF PIES + TOMATO RELISH

ENOKI MUSHROOM BAO BUN + PICKLED SLAW + CASHEWS (vegetarian)

PULLED PORK BAO BUN + PICKLED SLAW + CHIPOTLE MAYONAISE



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MENU EXAMPLE

\$30 per head (20 – 100 guests)

CANAPÈS

BRUNY ISLAND OYSTERS

CORN FRITTERS + SMASHED AVOCADO + SMOKED SALMON

TASMANIAN BRIE + HONEY + PEAR + LAVOSH (vegetarian)

SMOKED CHEDDAR + PROSCIUTTO + CARAMALISED ONION + LAVOSH

VEGETABLE SAMOSAS + MANGO CHUTNEY (vegetarian)

KING ISLAND BEEF PIES + TOMATO RELISH

ENOKI MUSHROOM BAO BUN + PICKLED SLAW + CASHEWS (vegetarian)

PULLED PORK BAO BUN + PICKLED SLAW + CHIPOTLE MAYONAISE

