

PLATTERS

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

SUSHI PLATTER (GLUTEN FREE | DAIRY FREE | VEG & VEGAN OPTIONS) \$ 120

Fresh sushi rolls. Mix of vegan, vegetarian, chicken and seafood options.

- 50 pieces per platter

MEZZE PLATTER (VEGAN | GLUTEN FREE OPTIONS) \$ 150

Selection of dips, olives, dolmades, cut vegetables and grilled sourdough.

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

TASMANIAN CHEESE PLATTER (VEGETARIAN | GF OPTIONS) \$ 150

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

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

CHARCUTARIE PLATTER (DAIRY FREE/ GLUTEN FREE OPTIONS) \$ 150

Selection of cured meats, pickles, relish and warm sourdough.

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

GRAZING TABLE (GLUTEN FREE / DAIRY FREE/ VEG & VEGAN OPTIONS) \$ 500

Curated selection of beautifully presented antipasto, cheese and charcuterie.

- suitable for groups of 50+ people as a grazing option

PIZZAS

MARGARITA (VEGETARIAN) \$22

Tomato base | Mozzarella | Olive Oil | Basil

PUMPKIN (VEGETARIAN) \$25

Garlic base | Roast Pumpkin | Fetta | Dukkah | Basil

MUSHROOM (VEGETARIAN) \$25

Garlic base | Honey Brown Mushrooms | Thyme | Three Cheese | Truffle Oil

PEPPERONI \$25

Tomato Base | Salami | Chilli | Three Cheese | Honey

PROSCIUTTO \$25

Tomato Base | Mozzarella | Prosciutto | Rocket | Balsamic

GLUTEN FREE BASE + \$3

VEGAN CHEESE + \$3

FINGER FOOD

TRUFFLED ARANCINI (VEG) \$2.5 piece // minimum order 24 pieces
Served with aioli & fresh parmesan

CHEESE & SPINACH PASTRIES (VEG) \$2.5 piece // minimum order 24 pieces
Served with tomato relish

PARTY PIES \$2.5 piece // minimum order 24 pieces
Served with tomato sauce

HOMEMADE SAUSAGE ROLLS \$4 piece // minimum order 50 pieces
Served with tomato relish

LAMB KOFTA (GLUTEN FREE) \$4 piece // minimum order 50 pieces
Served with tzatziki

ROAST CHICKEN SLIDERS \$6 bun // minimum order 24 buns
Roasted Marion Bay chicken | herb mayonnaise | house pickles | brioche bun

PEOPLES PACKAGE

\$35 per person // minimum 30 people

GRAZING TABLE (GLUTEN FREE / DAIRY FREE/ VEG & VEGAN OPTIONS)

Curated selection of beautifully presented antipasto, cheese and charcuterie. Including dips, olives, dolmades, cut vegetables, local & imported cheese, seasonal fruit, nuts, cured meats, pickles, crackers and grilled sourdough.

TRUFFLED ARANCINI (VEG)

Served with aioli & fresh parmesan

CHEESE & SPINACH PASTRIES (VEG)

Served with tomato relish

BEEF PARTY PIES

Served with tomato sauce

PIZZAS (GLUTEN FREE & VEGAN OPTIONS)

- MARGARITA (VEG)
- MUSHROOM (VEG)
- PEPPERONI
- PROSCIUTTO

HIGH SOCIETY MENU

\$45 per person // minimum 50 people

GRAZING TABLE (GLUTEN FREE / DAIRY FREE/ VEG & VEGAN OPTIONS)

Curated selection of beautifully presented mezze, cheese and charcuterie. Including: dips, olives, dolmades, cut vegetables, local & imported cheese, seasonal fruit, nuts, cured meats, pickles, crackers and fresh bread.

TRUFFLED ARANCINI (VEGETARIAN)

Served with garlic aioli

CHEESE & SPINACH PASTRIES (VEGETARIAN)

HOMEMADE SAUSAGE ROLLS

Served with tomato relish

LAMB KOFTA (GLUTEN FREE)

Served with tzatziki

ROAST CHICKEN SLIDERS

Roasted Marion Bay chicken | herb mayonnaise | house pickles | brioche bun

PIZZAS

- MARGARITA (VEG)
- PUMPKIN (VEG)
- MUSHROOM (VEG)
- PEPPERONI
- PROSCIUTTO