

# PLATTERS

*As much as possible we are sourcing our ingredients locally in the Mid North Coast Area and we always try to source from farmers using organic (or similar) techniques.*

*All of our food is made in our commercial kitchen following the NSW Food Authority standards.*

*Our platters are priced per person (minimum of 4 persons per platter). It could also suits 2/3 persons for a light snack.*

*Minimum order \$300.*

## Vegetarian platter (\$9)

Grilled and marinated vegetables, pickles, hummus and pesto dips, grilled tofu, croutons, grissini.

## Antipasto platter (\$11)

House smoked chicken, prosciutto, grilled vegetables, pickles, olives, cheese bites, assortments of dips, crispy breads.

## Cured meat platter (\$14)

A selection of Australian and Italian cured meat such as prosciutto, bresaola, salami.

Smoked chicken and kangaroo. Cornichons, churned butter and breads.

## Seafood platter (\$35)

Urunga Oysters, Morton Bay bugs, Tasmanian salmon, Fremantle octopus, NSW King prawns, local tuna, SA black mussels. Fresh lemons, cocktail sauce, chili dipping.

### Cheese platter (\$12)

A selection of Australian cheese, served with dried fruits, nuts, crackers, homemade chutney.

### Premium cheese platter (\$18)

Some of the best Australian and French cheeses available.

Homemade chutney, quince paste, fruits, nuts and crispy breads.

### Fruit platter (\$6)

Assortment of fresh and seasonal fruits, chocolate dip and coconut yoghurt.

### Sweet platter (\$12)

A selection of homemade small desserts, which could include macarons, crème brûlée, chocolate mousse and plenty of other delicious options.

