

PLATTERS

Grazing board (\$100 per board for 10-15 person)

Cured meats, marinated local Olives, preserved and pickles, roasted nuts, Turkish bread and dips.

Cheese board (\$120 per board for 10-15 person)

Australian Blue, cheddar and brie, condiments and crackers.

Tasting platters (\$85 per board for 6-8 person)

Japanese fried chicken, pork katsu, roti bread, beetroot hummus, stracciatella, house pickle skewers

To Share (4 to 6 person)

Beetroot Hummus

olive crumb, German rye crisp 20

Guacamole

tomato salsa, corn chips 20

Cassava crackers

native salt and pepper 20

Chips

chipotle aioli, rosemary salt 20