

eat DRINK

CATERING EVENTS STYLING

GRAZING

PLOUGHMANS

a ploughman's platter of sweet bangalow ham on the bone, straight from the oven with a caramelised maple guinness & apple glaze, crusty french bread, mustards, dijonnaise & piccalilli (for old times sake), pickled onions, cornichons & farmhouse cheddar, greenoak lettuce, walnuts & green grapes.

MEZZE

a gorgeous grazing table of homemade dips, pickled seasonal vegetables, cured meats, pickled baby octopus, baked ricotta, marinated persian feta, warm spiced olives with homemade flatbreads, breadsticks & crackers.

ITALIAN ANTIPASTI

Abundant Italian antipasti of Salumi cured meats, warmed spiced olives, feta marinated in lemon thyme & pink pepper, pickled baby vegetables, crudite with dukkah and EVO dip, baked ricotta, pesto dip and salsa rossa dip, parmesan & chilli polenta soldiers, fresh basil and baby tomatoes on the vine, fresh and dried fruit, served with fresh breads, grissini, biscuits & crackers.

OYSTERS & PEARLS

choice of three \$4pp Tasmanian or Coffin Bay

natural, with a squeeze of lime; margarita foam, preserved lemon, finger lime pearls; bloody mary shot; cucumber swizzle; classic- french red wine vinegar, eschallot; wasabi mayo- salmon pearls.

from \$10 pp