

Platters

As at 18 October 2024. Menus subject to change.

(gf) Gluten Free | (v) Vegetarian | (vg) Vegan | (df) Dairy Free | (n) Contains Nuts

- Cheese Board: A selection of boutique New Zealand cheese served with poached seasonal fruit, housemade chutney, and accompaniments. (n) (Suitable for up to 10 people)
- Gluten Free Cheese Board: A selection of New Zealand and International cheese, served with poached seasonal fruit, housemade chutney and accompaniments. A selection of gluten free crackers. (gf, n) (Suitable for up to 10 people)
- Charcuterie Platter: An assortment of cured meats and salamis, pork terrine, brown truffle butter, rock salt crostini and condiments. (n) (Suitable for up to 10 people)
- Chef platter - Our chef's selection including cheeses, cured meats, dips and accompaniments. (n) (Suitable for up to 10 people)
- Vegan Platter: A variety of fresh, pickled and roasted seasonal vegetables with beetroot hummus, mushroom pate, dukkah and crostini. (vg, n) (Suitable for up to 10 people)
- Breads and dips platter, a selection of artisan breads and homemade dips (v, n)
- Sweet Treat Platter: Our chefs selection of freshly prepared sweet treats, the platter will contain a variety of delectable bite sized items. (n) (Suitable for 10 to 15 people)
- Cheese and fruit platter, with crackers, dried fruit, nuts, fresh fruit, relishes and chutneys. (n) (Suitable for up to 10 people)
- After Work Drinks Platter: A selection of marinated olives, spiced nuts, dips, vegetables and New Zealand cheeses with grilled focaccia and house made cheese and aleppo chilli straws. (v, n) (Suitable for up to 10 people)