

GRAZING

Put your guests out to graze! From individual grazing boxes to shared platters and boxes, you can ensure your event attendees have the energy to stay focussed. With a mix of artisan and house-made products, grazing boxes and platters are perfect for casual celebrations, meetings, or keeping guests happily nibbling throughout your event without the unnecessary disruption of a seated meal.

GRAZING BOXES - INDIVIDUAL

(drop off/pick up)

Brunch boxes; Breakfast brioche bun, fresh pastry, yoghurt granola pot \$20pp

Morning/afternoon tea boxes; Sweet /savory scone, mini quiche, seasonal fruit, sweet treat \$25pp

Lunch boxes; Gourmet filled roll, mini seasonal salad bowl, sweet treat, fruit cup \$30pp

GRAZING BOXES - SHARED

(drop off/pick up)

Salad boxes; Seasonal salad (enquire for list of available flavours)

Medium: \$75 (feeds 5-10), Large: \$110 (feeds 10-15), X-Large: \$140 (feeds 15-20)

Deli sandwich/wrap box; A mix of gourmet filled rolls, baguettes and wraps (Cut in halves. Enquire for flavours). Medium: \$75 (10 half pieces), Large: \$130 (20 half pieces), X-Large: \$180 (30 half pieces)

GRAZING PLATTERS

(chef set up onsite, or drop off available)

A beautifully curated mix of artisan cheeses and hand-sliced cured meats, paired with our house-made pickles and chutneys. Finished with a selection of seasonal fresh fruit, dried fruit, olives or antipasti and served with a generous variety of crackers, fresh breads and a little something sweet to finish.

All thoughtfully arranged and ready to graze.

2 - 4 People \$120

5 - 8 People \$160

9 - 12 People \$220

For larger gatherings please enquire.

ADDITIONAL INFORMATION

(chef set up onsite, or drop off available)

Individual grazing boxes: minimum 10 people

Onsite chef charged at an additional cost for grazing platter set-up

(see our Event Information Page)

Enquire for the current list of sandwich and salad flavours as these change seasonally.