



GRAZING TABLE



GRAZING TABLE

includes servingware, styling pieces, bio-degradable plates, serviettes, setup & pack up
prices exclude GST, delivery, food/beverage staff fees, chair/linen hire & event extensions to be confirmed in a formal event proposal
a table and place for the grazing will be required unless hired from us

please respect the originality—menu changes & alterations are not available, enquiries available for bespoke catering

v-vegan, veg-vegetarian, gf-gluten free, opt-optional please advise, **we do not cater for nut free allergies**

menu selections and final numbers must be confirmed and paid a minimum of 14 calendar days prior to event

menu selections are subject to availability and substitutions may be used without notice

please notify us of any dietary requirements when confirming package selections, prices may vary for optional items





STYLED GRAZING

STYLED GRAZING TABLE

Up to 2 hours Event Time per Food Safety Guidelines

an array of smoked ham, hungarian salami, chorizo,
edam, triple cream brie, aged cheddar,
marinated kalamata & spanish olives, semi dried tomatoes, artichoke hearts & grilled capsicum,
hommus, beetroot dip, tzatziki, seasonal fresh fruit, dried fruits,
mesclun, seasonal fresh fruits, dried fruits,
various *kurrajong kitchen* lavosh, water crackers & artisan crispbread

20.00pp+/min. 35pax

Looking to add some extras? Contact us to include substantial grazing foods such as quiche, sliders, salads, sushi & more!





PREMIUM GRAZING

PREMIUM GRAZING TABLE

Up to 2 hours Event Time per Food Safety Guidelines

premium selection of smoked ham, hungarian salami, chorizo, prosciutto, smoked salmon,
marinated cheddar, edam, triple cream brie, aged cheddar, blue vein,
marinated kalamata & spanish olives, semi dried tomatoes, artichoke hearts & grilled capsicum,
hommus, beetroot dip, tzatziki, davidson plum spiced pear paste, bush honey,
mesclun, olive oil, balsamic vinegar, seasonal fresh fruits, dried fruits,
various *kurrajong kitchen* lavosh, water crackers, artisan crispbread & artisanal breads

25.00pp+/min. 35pax

Looking to add some extras? Contact us to include substantial grazing foods such as quiche, sliders, salads, sushi & more!





INDIGENOUS GRAZING

INDIGENOUS GRAZING TABLE

Up to 2 hours Event Time per Food Safety Guidelines

premium selection of smoked ham, kangaroo native oregano pepperoni, chorizo, smoked kangaroo w/ pepperlead blackening spice, smoked salmon, native herb marinated cheddar, edam, triple cream brie, aged cheddar w/ green ants, blue vein w/ spiced quandongs, saltbush desert lime marinated olives, lemon myrtle semi dried tomatoes, grilled eggplant & grilled capsicum, pepperberry hommus, beetroot dip, sea parsley tzatziki, davidson plum spiced pear paste, bush honey, mesclun, olive oil, balsamic vinegar, seasonal fresh fruits, dried fruits, various *kurrajong kitchen* lavosh, pepperberry oatmeal crackers, parmesan pepperleaf lavosh & artisanal breads

30.00pp+/min. 35pax

Looking to add some extras? Contact us to include substantial grazing foods such as quiche, sliders, salads, sushi & more!



