



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

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# 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!*





# GRAZING ADD-ONS

## PREMIUM CHEESE WHEEL SELECTION

|  | half   | whole   |
|--|--------|---------|
| south cape creamy brie cheese 1kg            | 45.00+ | 70.00+  |
| dos coronas 3 month aged Manchego 3kg        | 95.00+ | 175.00+ |
| somerdale UK black wax vintage cheddar 1.5kg | 55.00+ | 90.00+  |
| king island dairy surprise bay cheddar 2kg   | 55.00+ | 90.00+  |
| viking danish blue vein 1.5kg                | 50.00+ | 80.00+  |
| soresina gorgonzola dolce pdo 1.5kg          | 45.00+ | 70.00+  |

### **Add a touch of WOW & elegance with our premium cheese wheel additions**

All are served on plates, stands or platters depending on size and are garnished with assorted fresh fruits, drizzles and/or nuts

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

