



GRAZING TABLE

plate Hospitality Group

Chef
MATT ATKINS

Wilka
THALTA



ngawua
venues



NGUWALANA
INDIGENOUS FUSION DINING



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 triple smoked ham, mild hungarian salami, spanish chorizo,
gouda, triple cream brie, aged cheddar,
marinated kalamata & spanish olives, semi dried tomatoes, grilled eggplant & grilled capsicum,
hommus, olive tapenade, bush tomato dip, 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 triple smoked ham, mild hungarian salami, spanish chorizo, prosciutto, tasmanian smoked salmon,
marinated cheddar, gouda, triple cream brie, aged cheddar, blue vein,
marinated kalamata & spanish olives, semi dried tomatoes, grilled eggplant & grilled capsicum,
hommus, olive tapenade, bush tomato dip, 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 triple smoked ham, kangaroo truffle salami, spanish chorizo, smoked kangaroo w/ blackening spice, tasmanian smoked salmon, native herb marinated cheddar, gouda, triple cream brie, aged cheddar w/ green ants, blue vein w/ spiced glacéed quandongs, saltbush desert lime marinated olives, lemon myrtle semi dried tomatoes, grilled eggplant & grilled capsicum, pepperberry hommus, warragal greens pesto, native oregano romesco, 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 WHOLE 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!

