

Antipasto Platter

A selection of cured meats, marinated vegetables, Cheeses, Pickles served on our lovely Rustic Boards

Salami

Prosciutto

Pepper dews stuffed with Feta (GF/V)

Chilli & Garlic Moroccan olives (GF/V)

Asian Mushrooms (GF/Vegan/V)

Slow Roasted & Glazed Baby Beets (GF/V/Vegan)

Truffle & Parmesan Roasted Potatoes with Smoky Tomato Aioli (V)

Cornichons & Curried Pickled Onions

Spanish Chicken Drumettes with Salsa Verde

Roasted Pumpkin Hummus, Basil Pesto, Dukkah Spice with Extra Virgin

Olive Oil & Artisan Breads

Cheese Platter

Kapiti Blue Cheese with Fig Chutney & Whitestone Brie

Aged Cheddar

Puhoi Feta, Scented with Oregano & Lemon Chilli

Apricot, Ginger & Almond Cheese Log

Served with grapes, Artisan Breads, Crackers & Crostini