

Platters

Our Platters are designed as small bites to have as cocktails or a pre-dinner appetiser

Each Platter serves approximately 10 people

Seafood Platter @ \$90.00 per platter

Chilli, coriander & lime marinated tiger prawns, Coromandel smokehouse mussels, smoked salmon w wasabi roe, sushi rolls w pickled ginger & soy

Oyster Platter @ \$100.00 per platter

Clevedon Coast oysters w mignonette, soy sake dressing & lemon wedges

Antipasto Platter @ \$80.00 per platter

Selection of cured meats & salamis, pickled gherkins, marinated vegetables, olives & dips w Italian breads

Vegetable Platter @ \$70.00 per platter

Selection of marinated vegetables, pickles, olives, semi-dried tomatoes & dips w Italian breads

Breads & Dips @ \$50.00 per platter

Pesto, olive oil, balsamic & dips w Italian breads & crostini

Cheese Platter @ \$80.00 per platter

Selection of three local cheeses w crackers, quince, fresh grapes, dried fruit & walnuts