

## **Grazing Tables**

Bespoke and beautifully presented grazing tables, featuring only the finest international and Australian cheeses alongside local smallgoods and charcuterie.

### **\$12 per person**

Assorted cheese with muscatels, creamed honey and fresh fruit, a variety of house sliced cured meats, antipasti vegetables, cornichons, Verdale estate olives, a selection of house made dips with crudities, crackers and freshly baked bread

### **\$15 per person**

All of the above, plus smoked salmon, Fremantle pickled octopus, locally made pate and terrine

### **\$20 per person**

All of the above, plus freshly shucked oysters

### **Service fee - \$120**

Our service fee covers delivery and set up, trestle table and cloth, grazing platters and equipment, and pick up of equipment after your event. This fee is waived when combined with our full catering services.

