## PLATTERS <br> EACH SERVE 6-8 GUESTS / GF*

## Charcuterie Platter \$85

A selection of cured meats and pickled veg with crackers

## Cheese Platter \$85

A selection of local cheeses, dried fruit, quince, grapes, and crackers

## Mezze Platter \$85

Grilled flatbread, hummus, marinated artichoke hearts, romesco, feta, sun-dried tomatoes, cucumber, dukkah, and olives

## Fried Platter \$85

Crispy fried chicken, onion rings, kumara wedges, cheese fondue, popcorn cauliflower, veggie spring rolls

## Lamb Platter \$140

Lamb shoulder, chimichurri, bread, lettuce, pickles, and sun-dried tomatoes with port wine jus

## Ham Platter \$150

Maple glazed champagne ham, seeded mustard, warm bread, lettuce, pickles, sun-dried tomatoes, and tomato relish

## Roast Beef Platter \$145

Thinly sliced sirloin, warm bread, lettuce, pickles, sun-dried tomatoes, and chimichurri

