

Rock oysters in their shells with lemon wedges, malt vinegar and French bread

\$120.00

Seafood platter of marinated mussels, prawns bound in Mary rose sauce and Akaroa hot smoked salmon wings accompanied with lime mayo, honey walnut toast and baby lettuce cups

\$110.00

Antipasto selection of deli meats, chorizo and NZ cheeses with pickled vegetables, olives, assorted dips, Artisan breads and crackers

\$100.00

Gourmet cheese selection with dried fruit, roasted nut medley, guava paste, assorted crackers and French bread

\$70.00

Vegetarian platter with assorted crudités, aioli, tomato salsa, avocado whip, Swiss cheese, French bread and corn chips

\$60.00

Artisan bread selection with baba ganoush, pesto cream cheese and avocado salsa

\$60.00

Sweet treats platter including a selection of our heads chefs 'sweet picks of the day'

\$60.00



TERMS AND CONDITIONS

- If you require information regarding items on our menu or would like our assistance in designing a balanced menu please do not hesitate to contact us.
- Each platter serves approx 10-12 guests.
- Delivery fee of \$12.00 applies to all weekday orders prior to 3.00pm.
- Delivery fee of \$20.00 applies to all weekday orders after 3.00pm.
- Delivery fee of \$40.00 applies to all weekend orders.
- We have a minimum charge of \$400.00.
- A minimum charge of \$750.00 excluding GST for orders placed for weekends.
- All prices are exclusive of GST.