

Grazing Platter Menu

Platter Selections:

Artisan Breads & Dips Platter
\$6.00 per person

Ciabatta, Sourdough and Turkish bread served with a boat made; garlic hommous, fresh basil pesto and black olive tapenade

Charcuterie Platter
\$10.00 per person

San Marino Proscuito, Mild Hungarian Salami, Pancetta, and pate served with mustards, relish, pickles, cocktail onions and lavosh

Fresh Seafood Platter
\$15.00 per person

Local Ocean King Cooked Prawns served with lemon wedges, cocktail sauce and citrus aioli, Natural Tasmanian Oysters with sauces on the side, market fresh salmon sashimi with soy, wasabi and pickled ginger

Antipasto Platter
\$8.00 per person

Herb and garlic marinated sundried tomatoes, artichoke hearts and olives, chargrilled Mediterranean vegetables, cornichons and feta

Cheese Platter:
\$11.00 per person

Tasmanian Heritage Double Brie, South Cape Gouda, Mersey Valley Cheddar, Castello Blue with dried fruit and nuts, quince paste served with lavosh

Minimum 10 guests.

Items are subject to seasonal availability and some menu items may change, please reconfirm your menu selection prior to charter.

