

Antipasto & Cheese

Three Cheeses platter

A selection of three cheeses including Australian Brie,

Camembert, Blue and/or Vintage Cheddar

Cheese selected from the dairy regions of Southern NSW,

Tasmania, Hunter Valley & Yarra Valley

Served with a selection of thinly sliced baguette and lavosh

& accompanied with grapes in season,

dried fruits and/or quince paste

Antipasto selection

Kalamata olives & green olives stuffed with feta

Semi-dried tomatoes

Mini bell peppers stuffed with feta cheese

Prosciutto

Dates stuffed with blue cheese

Rare roast beef with horseradish

Salami selection (mild or hot)

Served with a selection of thinly sliced baguette and/or

wafers and lavosh

Pricing

8 to 12 guests \$75.00

12 to 16 guests \$145.00

16 to 20 guest \$205.00

20 guests or more POA