

Grazing Tables

Nothing looks more opulent than a feast of food! A fantastic focal point on its own for your guests to help themselves and mingle as they savour all the delights a table can hold. We'd also be thrilled to take it up a notch and style your table to make it truly memorable. You can tailor your inclusions from the menu items listed below (examples only & often seasonal).

It doesn't have to stop there, you can create a true feasting station with the inclusions of plattered cold canapes as well. Please note that the pricing packages are only a guide, and packages to suit your number of guests and preferences can be arranged. If you have a set budget, we can organise platter packages to suit – just let us know.

A point to note, the main difference between the grazing table and the boards is the coverage of the tables and the sizing also reflects the quantity of cheese per person..

We are more than happy to style the tables to match your theme or décor on request!



Grazing Tables

♥ Menu items

- **Dips**

Za'aatar spiced beetroot, Baked artichoke & parmesan, Roasted capsicum & goats cheese,, Spinach, French Onion, Spiced Hummus, Babaganoush, Dill Pickle, Tzatziki, Taramasalata

- **Cheeses**

LoveBites Cheese-ball (Apricot & golden shallot with macadamia crust, Goats cheese & herbs with pinenut crust, Roquefort & shallot with walnut crust, Aged cheddar with cranberry crust), marinated bocconcini, Fresh Labneh with sumac lemon & herbs, Chilli & lemon baked ricotta, a variety of Soft, Hard and Blue cheeses. Upgrade to deluxe cheeses such as Manchego, Brillat Savarin, Comte, Holy Goat and other Artisan cheeses;

- **Vegetables**

Marinated or stuffed olives, Stuffed peppers, Marinated zucchini with mint, Char-grilled eggplant, Semi-dried tomatoes, Rosemary & chilli marinated mushrooms, Chargrilled capsicum, Marinated artichoke hearts;

- **Fruits**

Grapes, dried figs, dates, pear, blueberries, strawberries, cherry tomatoes, kiwi fruit, apple, stone-fruit, melon, citrus;

**supplied on a seasonally available basis.

- **Charcuterie**

Prosciutto, Cacciatore salumi, sopressa hot/ mild, leg ham, salumi with truffle or pistachio, chilli mortadella, rare roasted beef / turkey, pastrami cabanossi;

- **Seafood**

Marinated octopus, Hot / Cold smoked trout, Salmon;

- **Legumes / Crackers (generally Gluten Free items)**

Spiced baked chickpeas, Variety of legume crackers, Vegetable crisps- kumara, parsnip and potato, Pretzels;

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- **Nuts**

Variety of roasted nuts, or spiced / candied nuts such as cashews, brazil, walnuts, macadamias ;

- **Deluxe**

Pate, Artichokes baked with feta, Prosciutto wrapped grilled asparagus, Gourmet crackers, Dolmades; Gravlax with caperberries & cornichons; Cardamom poached apricots with mascarpone & pistachio, Goats curd stuffed dates with pomegranate & pistachio, Baked brie with figs walnuts & pistachios, Chilli & Rosemary marinated bocconcini balls, Glace oranges dipped in dark chocolate, Smoked wagyu, Handmade Palmiers – pesto – olive – parmesan, Eggplant pinwheels, Stilton twists, Fig fennel & Walnut Rolada, Date & walnut rolada

- **Condiments**

Caramelised onion, Thyme stewed apricots, Fig & fennel paste, Quince paste, Red onion marmalade, spiced pear paste;

- **Crackers / Breads**

Cheese twists, Rice crackers, Flat bread, Whole wheat crackers, Lavosh, Grissini, Bagel bites, Artisan sourdough bread served with Olive oil, Caramelised Balsamic & Dukkah (all Pukara Estate from the Hunter Valley), Pita crisps, Water crackers,

**GF options available – GF Crostini, Rice Crackers, Tuckers Natural GF crackers, GF Crackers

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♥ Package guide

1. **Cheese, dips & crackers boards \$14pp (min 25ppl)**
4 dips, 3 cheeses, 2 fruit, 3 veg, 2 condiment, 4 bread / crackers.
2. **Cheese & Charcuterie boards [SMALL] \$14pp (min 25ppl)**
2 dips, 2 cheeses, 2 fruit, 1 veg, 3 charcuteries, 1 condiment, 4 bread / crackers.
3. **Cheese & Charcuterie boards [LARGE] \$16.80pp (min 25ppl)**
2 dips, 3 cheeses, 3 fruit, 3 veg, 3 charcuteries, 2 condiment, 4 bread / crackers.
4. **Grazing Table [SMALL] \$26ppl (min 25 ppl)**
2 dips, 3 cheeses, 3 veg, 2 nuts, 5 fruit, 1 legume/cracker, 3 charcuteries, 2 condiment, 4 bread / crackers
5. **Grazing Table [LARGE] \$30/pp (min 30 ppl)**
4 dips, 4 cheeses, 4 veg, 2 nuts, 5 fruit, 2 legume/crackers, 4 charcuteries, 2 condiment, 5 bread / crackers
6. **Grazing Table [DELUXE] \$36/pp (min 35 ppl)**
4 dips, 4 cheeses, 4 veg, 3 nuts, 5 fruit, 2 legume/crackers, 4 charcuterie, 2 seafood, 2 deluxe items, 3 condiments, 5 bread / crackers.