CATERING MENU





2022 - 2023 Menu

Grazing Platters



ANTIPASTI \$150

Shaved cured meats, olives, dips, cocktail tomatoes and cucumbers with apricots, bread and crackers

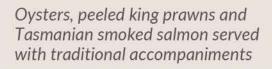


CHEESE BOARD \$150

Selection of Australian Cheeses with Quince, dried fruits, fuits, crackers and dips



- SEAFOOD PLATTER
- \$150





SUSHI PLATTER

\$135

Nigiri & Sushi rolls with salmon, tuna, kingfish, prawn and condiments



SWEET BITES

\$115

Selection of chocolate brownie squares, cakes and pastries with strawberries



FRESH FRUIT PLATTER \$115

Platter of delicious seasonal fresh fruit

BEL

YOU CURATE WE FACILITATE

