

SHARE MENU

GRAZING TABLE SELECTION

20-30 ppl: \$660

5-10 ppl: \$250

Cured slides meats, assorted cheeses, dips, olives, nuts, crackers, fresh fruits and chocolates

SELF-SERVE DROP OFF MENU

From \$40 pp

Serves 15-30 people (seasonal)

Fresh bread basket

Medium antipasto cheese plate

Seafood platter of fresh king prawns, Sydney rock oysters, sweet shallot vinaigrette, cocktail sauce

Slow cooked salmon, sumac labne, herb crust, fresh lime

Whole baked leg of ham in guinness, honey, orange and vanilla, wholegrain mustard

Caprese salad of burrata, heirloom cherry tomatoes, basil, balsamic

Baby potato salad, rocket, toasted almonds, green peas

Persian quinoa salad, fetta, dried cranberries, broccoli, spinach, cashews

Roast organic pumpkin pieces, turmeric yoghurt, pepitas - fresh fruit platter

Catering by Rukus Café

