



Grazing Tables are created to impress your guests with a WOW factor!

A perfect way to serve food even with the fussiest in style.

The self-service table is a creative palate and a very elegant alternative to a buffet, rest assure, for those who wish to indulge their large appetite and not just their eyes, they will not be disappointed! The food lasts longer and is artistically placed on a rustic table creating a Theatre atmosphere at your event of abundance. This will leave your guests feeling like they are so spoilt for choice and most importantly, that will make your mouth water.

PRICING

** Premium Grazing table & Premium Grazing with Seafood includes a complimentary alcoholic arrival drink*

Custom Grazing Table

Minimum of 30 pax @ \$55 per person

Focaccia
 Dry meats
 Crumbed olives
 Arancini
 Vou le vant – dolce di latte fondue
 Caprese skewers
 Frittata mignon
 Pizzas – 2 flavours
 Bruschetta [small]
 Mix seasonal fruits
 Dessert – may vary in every function

Premium Grazing Table – includes an alcoholic arrival drink

Minimum of 30 pax @ \$65 per person

Focaccia
 Dry meats
 Crumbed olives
 Arancini
 Vou le vant – dolce di latte fondue
 Caprese skewers
 Frittata mignon
 Pizzas – 2 flavours
 Bruschetta [small]
 Mix seasonal fruits
 3 x Italian Cheeses
 Pasta [Vegetarian or Meat]
 Fountain of fruit / prosciutto
 Dessert – may vary in every function

Premium Grazing Table with Seafood – includes an alcoholic arrival drink

Minimum of 30 pax @ \$85 per person

Focaccia
Dry meats
Crumbed olives
Arancini
Calamari fritti
Fresh seafood – subject to seasonal availability
Vou le vant – dolce di latte fondue
Caprese skewers
Frittata mignon
Pizzas – 2 flavours
Bruschetta [small]
Mix seasonal fruits
3 x Italian Cheeses
Pasta station
Fountain of fruit / prosciutto
Dessert – may vary in every function

PLEASE BE AWARE ALL GRAZING TABLES ARE A MIX OF GOOD QUALITY DRY FRUIT/ FRESH FRUIT/ DIPS/ CHEESES /OLIVES AND CAN VARY.* ALL PRODUCTS ARE SUBJECT TO WHATS IN SEASON. IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES PLEASE MAKE US AWARE WELL IN ADVANCE SO WE CAN CATER FOR THIS.

SURCHARGE MAY APPLY ON PUBLIC HOLIDAYS AND OUTSIDE OF BUSINESS HOURS*

Dependant on the size of the party, all grazing tables require 2-4 team members to set up. All Grazing Tables are set differently, depending on your occasion and numbers of your guests.

A \$50 SET FEE APPLY WITH ALL GRAZING TABLE.

The Grazing Table is available for the duration of your Event.



Fancy a Stand Up Style Reception...

COCKTAIL Food Packages

VENETO* \$46 per person

8 Canapés of your choice from our Tartine Menu

Freshly Baked Focaccia Breads

Authentic Italian Pizzas

TOSCANA* \$51 per person

8 Canapés of your choice from our Tartine Menu

Freshly Baked Focaccia Breads

Authentic Italian Pizzas

1 Substantial Canapé of your Choice

MARCHE* \$56 per person

10 Canapés of your choice from our Tartine Menu

Freshly Baked Focaccia Breads

Authentic Italian Pizzas

1 Substantial Canapés of your Choice

Additional Canapés can be added to any of the above packages for \$3.50 per person. Add \$8 per person for any Substantial Canapé.
We look forward to creating your personalised cocktail package on request.



COCKTAIL Food + Beverage Packages

PUGLIA* \$69 per person

6 Canapés of your choice from our Tartine Menu

Freshly Baked Focaccia Breads

Authentic Italian Pizzas

2 Hour Standard Beverage Package

SARDINIA* \$79 per person

7 Canapés of your choice from our Tartine Menu

Freshly Baked Focaccia Breads

1 Substantial Canapé of your Choice

3 Hour Premium Beverage Package

TRENTINO* \$89 per person

Antipasto Platters and Freshly Baked Focaccia Breads on arrival

8 Canapés of your choice from our Tartine Menu

Authentic Italian Pizzas

*2 Substantial Canapés of your Choice **or***

1 Substantial Canapé of your Choice & Authentic Italian Pizza

4 Hour Diamante Beverage Package

A WELCOME Cocktail for everyone on arrival

Additional Canapés can be added to any of the above packages for \$3.50 per person. Add \$8 per person for any Substantial Canapé.
We look forward to creating your personalised cocktail package on request.



TARTINE / CANAPE LIST

COLD

Chicken Escabeche, Paprika Aioli on Crouton
Natural Oysters with a Red Wine Vinegar and Shallot Dressing (GF)
Roasted Capsicum, Mozzarella Frittata, Tomato Jam
Rolled Smoked Salmon filled with Ricotta and Dill (GF)
San Daniele Prosciutto wrapped Grissini Bread Sticks
Swordfish Ceviche', Pickled Cucumber and Tomato Salsa (GF, DF)
Cherry Tomato Tartlets with Avocado & Goats Cheese Mousse (VEG)
Crusty mini Bruschetta, Cherry Tomatoes, Garlic, Basil (VEG)
Pork and Pistachio Terrine served on Toasted Croutons

HOT

Crumbed and stuffed Olives (VEG)
Seared Scallop, Crispy Prosciutto, Pumpkin Puree' (GF)
Traditional Arancini balls with Mozzarella and Napoli Sauce
Baked Mushrooms w cured Pork Cheek and Aioli (GF)
An assortment of Croquettes with Eggplant Relish (VEG)
Zucchini Flowers in Tempura Batter stuffed with Goat's Cheese & Olive Tapenade (VEG)
Panko fried Chicken, Pickled Apple and Cucumber Dressing
Eggplant Parmigiana with Ham, Mozzarella & Napoli Sauce
Tempura Prawns with a Chilli Lime Aioli
Panzerotti – Mini Calzone Pizzas

SWEET BITES

Honey & Vanilla Pannacotta (GF)
Espresso glazed Baby Profiteroles, Vanilla Cream
Orange & Chocolate Torte
Mini Lemon Meringue Pie

SUBSTANTIALS

Crumbed Flathead, Shoestring Fries & Lemon Aioli
Roast Pumpkin, Ricotta, Pine nut Risotto (GF)
Calamari Fritti, Preserved Lemon & Aioli
Homemade Meatballs in Basil Tomato (GF)
Sand Crab Lasagne
Twice cooked Pork Belly, Pickled Carrot & Garlic Yoghurt (GF)

Please note that we can cater for most dietary requirements