

Platter menu

Each platter is suitable for up to 15 people

Nosh breads and dips \$55

Moroccan carrot dip, minted pea and parmesan dip, Egyptian dukkah and extra virgin olive oil served with ciabatta, harvest seed stick, sage and onion focaccia and oregano crisp breads

Nosh cheese board \$100

Vintage Meyer Gouda, Mahoe blue, aged Talbot Forest cheddar and creamy brie served with walnut and oat crackers, french baguette, homemade chutneys, grapes and a sprinkling of walnuts and dried cranberries

Nosh antipasto platter \$95

A selection of meats including coppa, salami milano, spicy gran vela chorizo and hot manuka smoked salmon, house marinated olives, brie, tomato and basil mascarpone dip and a variety of homemade chutneys served with sea salt and black pepper tortilla crisps and French baguette

Nosh Mediterranean platter \$95

Hot Carchelejo chorizo, semi-dried tomatoes, house pickled seasonal vegetables, Nosh marinated mushrooms, hummus and romesco served with pita bread and garlic crostini

Seafood platter \$120

Oyster in half shell with shallot and cabernet sauvignon vinegar, dill and gin gravlax, ceviche of market fish, smoked fish pate, marinade garlic and chili prawns, baby cos leaves, dill crisp-breads