

# STATIONS



OUR GRAZING STATIONS ARE A GREAT WAY  
FOR GROUPS TO MIX AND MINGLE,  
OR A FUN WAY TO START YOUR FUNCTION BEFORE SITTING DOWN

## CHARCUTERIE STATION VE — 230

Chefs' selection of cured and smoked meats, assorted condiments, fresh baked bread and artisan cracker selection

## CHEESE STATION — 210

An assortment of local and imported cheese, artisan crackers, fresh and dried fruits, mixed nuts and fruit paste

## DIPS STATION VE — 125

Vegetarian dip selection accompanied by char grilled pita, grissini, vegetable crudities and corn tortilla chips

## ANTIPASTO STATION VE — 170

Chefs' selection of marinated, cured and pickled vegetables and fruits, fresh cheese, artisan crackers, grilled pita and corn tortilla chips

## GRAZING STATION — 250

A mix of both the Charcuterie station and Antipasto station, with a selection of cured meat and marinated vegetables, dip and pita bread, fresh cheese, South Australian olives, artisan crackers, crispbreads and dried fruits

## COLD SEAFOOD STATION — 320

Sliced smoked salmon with capers, pickled onion and dill, whole cooked king prawns with rose sauce, natural oysters with fresh lemon and champagne shallot vinaigrette, hot smoked market fish with aioli, pickled octopus, house made pickled squid and marinated half shell mussels

## CONDITIONS

Minimum of 10 people. Maximum 30 people

Special dietary requirements can be catered for with 48hrs notice

### DIETARY LEGEND

GF — GLUTEN FREE / DF — DAIRY FREE / V — VEGETARIAN / VE — VEGAN