



Platters

Our platters are made with locally grown seasonal produce. We pride ourselves on serving an array of whole foods especially catering for gluten-free, vegetarians, vegans and many more. We can customize your platter for your special dietary requirements. These platters are our most popular combinations and are a base to start, we can add and adjust any platter to suit your need and budget. Our platters cater for 15ppl.

Crudités & Dips (GF) – Seasonal vegetables, GF Love-Lee flax seed crackers served with 2 home made dips

\$45.00

Extra per person \$3.00

Sandwich or Wraps Platter – Choose from chicken, beef, salami, ham, lettuce, tomato, carrot, cucumber, capsicum, egg, cheese and condiments

\$67.50

Gluten Free inhouse made bread \$2.50 per person extra

Extra per person \$4.50

Tropical Fruit Platter (GF, DF, V) – Mixed selection of seasonal cut fruit

\$75.00

Extra per person \$5.00

Sweets Platter (GF) – Mixed selection of fresh in-house made GF brownie, GF baked cheesecake, bliss balls, GF treats and GF loaf cake

\$75.00

Extra per person \$5.00





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Cold Meats Selection – Nitrate-Free locally smoked ham, salami's, grilled chicken, beef served with fresh crusty bread rolls, butter and in house made chutney

\$105.00

Extra per person \$6.00

Add a salad \$30.00

Extra bread rolls \$1.50 each

Nuts about Cheese - A combination 4 cheeses. Garnished with mixed nuts, dried fruits and fresh red & green grapes

\$105.00

Extra per person \$7.00

Antipasto Platter – Mixed selection of sliced meats, nuts, olives, sun-dried tomatoes, 1 soft & 1 hard cheeses, 2 homemade dips, crudités, GF crackers

\$127.50

Extra per person \$8.50

