



CAFÉ INC Grazing Table Function Menu

Allergy friendly options available

\$32 per person

Additional \$4 per person for sweet treats

(Includes disposable plates, serviettes and cutlery)(Minimum 25pax)

PROTEINS (choose 3)

- *Fragrant shaved peppered beef sirloin, chimmi churri*
- *Sundried tomato and herb roasted chicken*
- *BBQ glazed shaved ham*
- *Marinated tofu with crisp julienne vegetable*

SALADS (choose 3)

- *Raw broccoli, cranberry, almonds,*
- *Mexican kale and Italian dressing*
- *Potato, green bean and aioli*
- *Baby beetroot, roast carrot and balsamic glaze*

PICKLED SELECTION

- *Sundried tomato and lemon marinated mushroom bound with fresh herb*
- *Bacon wrapped fresh dates*
- *Feta filled dew peppers*
- *Medley of olives, gherkins, pickled onions, sundried tomatoes*
- *Cured meat selection*
- *Vegetable selection*

FARMHOUSE SELECTION

- *Selection of artisan breads with medley of grissini, pretzels and crackers*
- *New Zealand cheese selection*
- *Variety of nuts*
- *House made relishes, chutneys*
- *Fresh seasonal fruit and dried fruit*

SELECTION OF SWEET TREATS

- *Dark chocolate bounty balls*
- *White chocolate citrus balls*
- *Granola bites*
- *Caramel slice*
- *Brownie balls*
- *Snickers bar*