

Platter Menu

Truly social food. The best conversations often begin over platters of juicy olives, cool slivers of cold-smoked salmon, or wedges of Kikorangi blue smeared on crisp seed crackers.

Antipasto platter

\$335

Parma ham, San Daniele ham, salami, mortadella, cold smoked salmon, fresh mozzarella, artichokes, green and black olives, marinated zucchini and aubergines, sundried tomatoes, Peppadew, caper berries, basil and sundried tomato pesto, grissini sticks, ciabatta, and focaccia bread

Cheese platter

\$294

Kikorangi blue cheese (Kāpiti), creamy blue (Kaimai), double cream Brie (Whitestone), Aorangi Brie (Kāpiti), Camembert (Kaimai), Ramara (Kāpiti), Bare Island sheep's milk feta (Te Mata), creamy Havarti (Whitestone), Tuteremoana cheddar (Kāpiti), quince paste, selection of crackers, and French baguette

Seafood platter

\$360

Cold smoked salmon with red onion rings and capers, hot smoked salmon with lime wedges, marinated green shelled mussels, candied tiger prawns with chilli-infused pineapple, sautéed scallops with coriander pesto, classic shrimp cocktail, taramosalata, Clevedon oyster, buttered pumpernickel, mini bagels with cream cheese

Platters serve around 15 people, prices are exclusive of GST.

