



your menu

PLATTERS

All platters are based on 10 people,
Otherwise please add an additional \$21.00, \$24.00
or \$26.00 per person respectively

Antipasto platter **\$210.00**

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

Cheese platter **\$240.00**

Kikorangi blue cheese (Kapiti), Creamy blue (Kaimai),
Double cream brie (Whitestone),
Aorangi Brie (Kapiti), Camembert (Kaimai),
Ramara (Kapiti), Bare Island Sheep's Milk Feta (Te Mata),
Creamy Havarti (Whitestone), Tuteremoana cheddar (Kapiti),
Home made quince paste, selection of crackers and French baguette

Seafood platter **\$260.00**

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,
Classical shrimp cocktail,
Taramosalata, Clevedon oysters,
Buttered pumpkinnickel, mini bagels with cream cheese

Mezaru, Maker unknown, Yorii. Te Papa



Prices are per person and are exclusive of GST.
Selections and prices are subject to availability and list changes.