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SAMPLE MENU
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*Menu items are seasonal
& subject to change*

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ANTIPASTO
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\$50 Per Person

Includes venue, chef and wait staff for four hours.

10-85 people

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COAL RIVER FARM ASHED BRIE

Triple Cream Brie rolled in charcoal, which enhances the creamy, nutty flavour.
Hand made in the Coal River Valley, Tasmania.

LA VERA ADEL BLUE

Blue vein, cow's milk cheese made in Newton, South Australia.
Wonderfully creamy with tangy fruit flavours.

MANCHEGO MATURADO

Semi-hard sheep milk cheese from La Mancha, Spain.
Aromatic, nutty, peppery.

COMTÉ ARNAUD AOC

Semi-hard cow's milk cheese from Franche-Comté, France.
Buttery, toasty, aromatic.

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Salami, South Australia

Prosciutto Di Palma, Italy

Quince Paste, Adelaide Hills

Little Acre Mushroom Paté

Andy Clappis Bread

Andy Clappis Cannoli