

THE  
**CATERING**  
STUDIO



## PLATTER MENU

### **BREAD AND DIPS \$40.00**

Selection of breads| Two housemade seasonal vegetable dips| Dukkah oil and aged balsamic vinegar

### **PLOUGHMAN'S \$100.00**

Selection of shaved and sliced meats| Aged cheddar and farmhouse brie| Housemade rhubarb and apple chutney|  
Wholegrain seeded mustard relish| Gherkins and pickled onions| Fresh baked ciabatta

### **CHEESE \$100.00**

Selection of three local and imported cheeses| Housemade quince paste| Dried fruit and nuts| Grapes| Crackers|  
Fresh baked bread

### **DELI \$100.00**

Roasted and spiced almonds| Orange and fennel marinated olives| Spanish peppers stuffed with whipped feta and  
herbs| Housemade vegetable dip| Seasonal roasted vegetables| Sliced deli meats| Roasted field mushrooms with  
chilli, thyme and balsamic vinegar| Selection of breads| Dukkah oil and aged balsamic vinegar

### **SWEET TREATS \$100.00**

Chef's selection of items from our sweet treats menu

Examples: Boysenberry and almond frangipani tarts| Mini lemon curd tarts with Italian meringue | Raspberry and  
chocolate brownie squares| Orange and almond cakes with candied zest

### **NOTES**

Platters are designed to be a substantial snack for 10 people

Prices exclude GST and delivery

You can also consider combining platters with a selection of salads from our buffet menu, to provide a more complete option for your function, party or BBQ. Contact us to discuss your requirements.