

GRAZING MENU

Beautifully set up and styled by one of our food stylists! With large timber boards, rosemary pots, timber boxes and buffet ware.

GRAZING STATION

Prosciutto, salami, chorizo (gf)
Gippsland double cream brie, Willow Grove blue, Maffra cheddar and Meredith goats cheese (gf)
Mt Zero olives, sun dried tomatoes, artichokes and caponata(vg)(gf)
Dried apple and apricots (vg)(gf)
Melon, strawberries and red grapes (vg)(gf)
Aioli(gf), Basil aioli(gf), Beetroot relish (vg)(gf) and quince paste (vg)(gf)
Lavosh, grissini, ciabatta and water crackers (gf cracker available kept separate)
(Gluten free items maybe in proximity or touching ingredients that contain gluten)

MEZZE GRAZING STATION

Pastrami, smoked duck and Greek lamb shoulder (gf)
Yarra Valley Persian feta, seared halloumi and feta cubes (gf)
Mt Zero olives, artichokes, pickled red onion, baby cucumber, cherry tomatoes, baby beetroot, baby carrot, stuffed bell peppers, dolmades and falafel (gf)
Watermelon, dried figs, dates and apricots (vg)(gf)
Baba ganoush(vg)(gf), hummus(vg)(gf) and tzatziki (gf)
Pita, lavosh and turkish bread (gf cracker available kept separate)
(Gluten free items maybe in proximity or touching ingredients that contain gluten)

ORCHARD & FIELD GRAZING STATION (Vegan & gluten free friendly)

Watermelon, rock melon and honeydew melon (vg)(gf)
Strawberry, raspberry and blueberry (vg)(gf)
Pineapple, mango, banana, grapes, kiwi and orange (vg)(gf)
Carrot, cucumber, baby corn, cherry tomato and shaved baby beetroot (vg)(gf)
Apple, apricots, raisins, dates and figs (vg)(gf)
Cashews, walnuts, pecans, peanuts and pepitas (vg)(gf)
Vegan yoghurt, hummus, guacamole (vg)(gf)

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free

PRICING OPTIONS

2026 | 2027

GRAZING STATION	per person (1 hour service period)	\$23.00	\$23.50
MEZZE STATION	per person (1 hour service period)	\$25.00	\$25.50
ORCHARD & FIELD STATION	per person (1 hour service period)	\$27.00	\$28.00

INCLUSIONS | Buffetware as required, cutlery and napkins

Pricing based on minimum numbers of 40 people, chef surcharges apply for smaller groups.

Waiting staff, surcharges & additional equipment fees may apply, but vary depending upon locations & circumstances.

All prices listed are inclusive of GST. No hidden fees. No surprises. Just transparent pricing from the start.