

# THE PRESTIGE PACKAGE

**ALL FIRED UP**  
WOOD OVEN CATERING



## GRAZING TABLE TO START

*Cheeses* selection of Adel, vintage cheddar, camembert & brie.  
Served with water wheels, quince paste, muscatels, dried fruit, nuts.

*Dips* hommus, beetroot & green pesto.

*Small goods* ham, prosciutto, sopressa, chilli kransky, mixed olives, assorted crusty bread.

*Seasonal fruit*

*Salad sticks* carrot, cucumber & celery, cauliflower.

## CHOOSE 3 ROAMING PLATTERS

*Pork belly*, served w zesty sour cream

*Lamb cutlets*, served w mint & tzatziki

*White anchovy w egg gribiche*, served on ciabatta w pesto

*Pulled pork slider* w zesty mild chilli slaw

*Salmon* on ciabatta w beetroot & watercress

*Organic chicken liver pate*, cornichon served on flat bread

## VEGETARIAN OPTIONS

*Jack fruit slider* with zesty mild chilli slaw

*Mushroom & fresh herb pate* served on flat bread

*Egg gribiche* served on ciabatta with pesto

*Roast kipfler potato* with vegan mayo

*Mushroom, parsley, panko crumbed arancini*  
served with vegan truffle mayo

**FINISH WITH PIZZA,  
CHOOSE 4 X VARIETIES  
FROM THE SELECTIONS PACKAGE.**



Gluten free & vegan options can be sourced where possible.