

## PLATTERS

### **Cheese Platter \$32.00**

Edam, Le Gruyere, Smoked Cheddar,  
Crumbed Parmesan Stuffed Olives,  
Housemade Quince Paste, Dried Currasco  
Pineapple & Seasonal Fresh Fruit  
served w/ Toasted Bread & Crackers  
(GF Available)

### **Meat Platter \$32.00**

Chefs selection of Cured Meats, Basil  
Pesto, Marinated Olives, Caper Berries  
& Pickles served w/ Toasted Bread  
(GF Available)

## DESSERTS

### **Muller Bros Eton Mess \$10.00**

w/ Meringue, Fresh Berries & Berry Coulis  
served w/ Chantilly Cream

### **Prosecco Jelly \$10.00**

Topped w/ Aperol Granita

**AVAILABLE FROM 12PM UNTIL LATE**