

Platters

As at 18 May 2026. Menus subject to change.

(n) Contains nuts | (gf) Gluten free | (vg) Vegan | (v) Vegetarian

- Cheese Board: A selection of boutique New Zealand cheese served with poached seasonal fruit, housemade chutney, and accompaniments. (Suitable for up to 10 people) (n)
- Gluten Free Cheese Board: A selection of New Zealand and International cheese, served with poached seasonal fruit, housemade chutney and accompaniments. A selection of gluten free crackers. (Suitable for up to 10 people) (gf | n)
- Charcuterie Platter: An assortment of cured meats and salamis, pork terrine, brown truffle butter, rock salt crostini and condiments. (Suitable for up to 10 people) (n)
- Chef platter - Our chef's selection including cheeses, cured meats, dips and accompaniments. (Suitable for up to 10 people) (n)
- Vegan Platter: A variety of fresh, pickled and roasted seasonal vegetables with beetroot hummus, mushroom pate, dukkah and crostini. (Suitable for up to 10 people) (n | vg)
- Breads and dips platter, a selection of artisan breads and homemade dips (n | v)
- Sweet Treat Platter: Our chefs selection of freshly prepared sweet treats, the platter will contain a variety of delectable bite sized items. (Suitable for 10 to 15 people) (n)
- Cheese and fruit platter, with crackers, dried fruit, nuts, fresh fruit, relishes and chutneys. (Suitable for up to 10 people) (n)
- After Work Drinks Platter: A selection of marinated olives, spiced nuts, dips, vegetables and New Zealand cheeses with grilled focaccia and house made cheese and aleppo chilli straws. (Suitable for up to 10 people) (n | v)