



≡ EPIC PLATTERS ≡

≡ SILVER PLATTER | \$15 PER PERSON ≡

- SELECTION OF BREAD AND HOUSE MADE DIPS.
- VEGAN PATTY W/ TOMATO BRAVAS.
- CRISPY FRIED CHICKEN WINGS W/ BEVA SPICE.
- BLUE MAC AND CHEESE CROQUETTE W/ PLUM SAUCE.

≡ GOLD PLATTER | \$18 PER PERSON ≡

- LAVASH W/ ROAST BEETROOT HUMMUS.
- GARLIC BREAD W/ CHEESY DIP
- SELECTION OF CURD MEATS
- JALAPEÑO BALL W/ CHIPOTLE SOUR CREAM
- CRISPY FRIED SQUID W/ GRILLED LEMON.

≡ PLATINUM PLATTER | \$26 PER PERSON ≡

- GLAZED CHAMPAGNE HAM.
- BABY MINTED POTATOES
- ROAST ROOT VEGETABLES, BABY SPINACH, FETA, TOASTED SEEDS SALAD.
- FRESH GREEN GARDEN SALAD W/ PARSLEY OIL AND BALSAMIC REDUCTION.
- BAKED BREAD ROLL.

CONDIMENTS- WHOLE GRAIN MUSTARD, HOUSE MADE TOMATO CHUTNEY AND ROAST GARLIC HORSE RADISH AIOLI.

≡ DESSERT ADD ON | \$7 PER PERSON ≡

- APPLE BERRY CRUMBLE WITH VANILLA BEAN CUSTARD.
- DULCE DE LECHE AND CHURROS.
- DARK GHANA CHOCOLATE BROWNIE WITH CHANTILLY CREAM.

ALL OF OUR FOOD IS LOVINGLY PREPARED ON SITE BY A TEAM OF TALENTED CHEFS
USING QUALITY, FRESH INGREDIENTS.
WE LOVE OUR PLANET, AND SOURCE LOCALLY PRODUCED,
HIGH WELFARE AND FREE-RANGE PRODUCTS WHEREVER POSSIBLE.