

ARRIVAL GRAZING

A CHEF-STYLED GRAZING PLATTER CELEBRATING LOCAL PRODUCE,
HANDMADE ELEMENTS
AND HEARTFELT HOSPITALITY-
READY AND WAITING IN YOUR ACCOMMODATION.
PERFECT FOR A RELAXED ARRIVAL, SUNSET SNACKING OR SIMPLY
TREATING YOURSELF!

**PLATTERS INCLUDE A SEASONAL SELECTION OF:
LOCAL & IMPORTED CHEESE**

A CURATED MIX OF SOFT AND HARD CHEESES, INCLUDING AWARD-
WINNING SOUTH AUSTRALIAN OPTIONS.

CURED MEATS

HAND-SLICED ARTISAN MEATS- PROSCIUTTO, SALAMI OR BRESAOLA.

FRESH & DRIED FRUITS & VEG

A MIX OF GRAPES, BERRIES, BABY CUCUMBER, FRESH GARDEN RADISHES
PAIRED WITH FIGS, APRICOTS OR DATES.

HOUSEMADE DIPS & CONDIMENTS

CRAFTED IN-HOUSE — BEETROOT HUMMUS, WHIPPED FETA OR TOMATO
RELISH.

CRACKERS, BREAD & PICKLES

RUSTIC CRACKERS, ARTISAN BREADS, OLIVES, PICKLES AND MAPLE
ROASTED NUTS.

SWEET BITES

SOMETHING SMALL TO FINISH — DARK CHOCOLATE BARK, NOUGAT, OR
HONEYCOMB (VARIES).

OUR ETHICAL FOOD PROMISE

WE PROUDLY SOURCE LOCAL, SEASONAL AND ETHICALLY PRODUCED
INGREDIENTS WHEREVER POSSIBLE.
FROM FLEURIEU DAIRY AND GARDEN-PICKED HERBS TO THOUGHTFULLY
CURED MEATS AND HANDMADE DIPS —
OUR PLATTERS ARE DESIGNED TO NOURISH, DELIGHT, AND DO RIGHT BY
OUR LAND AND PRODUCERS.

PLATTER SIZES & PRICING

SMALL – FEEDS 2 | \$68

MEDIUM – FEEDS 4-6 | \$120

LARGE – FEEDS 8-10 | \$185

INCLUDES:

FULLY STYLED AND WRAPPED PLATTER, PLACED IN YOUR
ACCOMMODATION PRE-ARRIVAL
ECO-FRIENDLY PLATES, CUTLERY, AND NAPKINS (IF REQUIRED)
LABELLING OF ANY KNOWN ALLERGENS UPON REQUEST

MINIMUM 48 HOURS NOTICE REQUIRED

