



Three red hearts

The savoury platter

Chefs Selected Marinated Olives GF V VEGAN
Grilled Haloumi, Salsa Verde, Lemon, Micro Herbs GF
V
Tender Salt & Pepper Calamari with Sriracha
Mayonnaise
Pumpkin Arancini, Saffron Aioli GF V
Hand Smashed Avocado, Beetroot Hommus, Dukkah
Spice, Grilled Sourdough V VEGAN
Salt Meat & Antipasto Board: Selected Charcuterie,
Semi Dried Tomato, QT Fruit Chutney, Grilled Turkish
Bread

The sweet platter

Lychee Raspberry Macaron
Mini Cinnamon Doughnuts
Hand Dipped Chocolate Strawberries
Local and Imported Cheeses with Falwasser
Crackers
Seasonal Fresh Fruits
Lychee Raspberry Macaron