



## PLATTERS

Also see our range of New Zealand wines and beers on the beverage menu.

### D&D PLATTER

**\$130 (40 pieces)**

- Mini tart, sweet spiced mint & tahini carrot, cucumber & radish **V/GFF**
- Oat cakes with ham off the bone, apple & blackberry butter & aged cheddar
- Chicken Katsu Bite
- Fig & fennel salami topped with feta, walnut & honey mousse **V/GFF\*\***

### DRINKS PLATTER

**\$95 (serves approx. 10 people)**

- Herbed feta stuffed pepperdews
- Marinated, grilled vegetables skewers
- Savoury palmiers with olive tapenade
- Cornichons
- Cocktail tomato, herbed cheese skewer
- Olive, kumara, sundried tomato filo

### VEGETARIAN PLATTER

**\$110 (serves approx. 15 people)**

- Olive cake, sundried tomato cashew cream
- Parmesan cracker, red onion jam, feta, mascarpone
- Crispy polenta, miso eggplant, toasted nori, sesame seeds **DF/VE/GFF**
- Mini tart, romesco, feta, roasted Mediterranean vegetables, walnut

### DIPS PLATTER

**\$100 (serves approx. 15 people)**

Delicious dips, seasonal vegetable crudité's, housemade kumara bread, crackers

- Cannellini bean and pomegranate molasses
- Pepita spread
- Smoky red pepper hummus

### SWEET TREATS PLATTER

**\$120 (32 pieces)**

- Battenberg squares
- Chocolate blackcurrant Mille Feuille
- Tiramisu bites
- Guava & Lime Tartlets

### THE THREE CHEESES PLATTER

**\$130 (serves approx. 15 people)**

The three cheeses, our favourite cheese pairings, housemade crackers, grapes

- Blue cheese, quince paste
- Creamy brie, fig & fennel salami
- Aged cheddar, walnut cake

**V**- vegetarian    **GFF** – gluten free friendly    **DF** – dairy free    **VE** – vegan    **NS** – natural sugar

Prices exclude GST & delivery fee

Email: [orders@dustedanddelicious.co.nz](mailto:orders@dustedanddelicious.co.nz)

11/22