



Antipasto

The 'Antipasto'

Satisfy your guests with this Italian-style, colourful, vibrant, fresh, and fragrant board of indulgence; This vibrant antipasto platter is packed with enough flavour, aroma, and texture to leave every plate empty and friends completely satisfied.

Whole cheeses

A choice of your favourite soft, semi-hard, and hard cheeses. Funky gorgonzola, creamy fontina, or nutty Pecorino Romano.

Bread & crackers

Griddled French bread, Bruschetta, Flat bread, Focaccia, crackers and bread sticks!

If you're avoiding gluten, enjoy lettuce spears or gluten-free crackers.

Marinated things

Marinated mozzarella, olives, roasted bell peppers and sundried tomatoes. All ready for a drizzling of rich Italian olive oil – delicious!

Fresh things

Fresh seasonal fruits and vegetables will bring the vibrant colours and textures that make this antipasto board so wow-worthy.

Sweet things

The sweet honey or jam and salty cheese is one of those combinations that will make your guests stop mid-conversation and forget their train of thought.

Salty things

Spicy salami, delicate prosciutto, smoked hams and cured smoked salmon. And for our vegetarian friends we build a special board, swapping out the cured meats for pickles like cornichons.

Or, exchange with tinned fish for a pescatarian version.

Something crunchy

Enjoy roasted almonds paired with nutty cheeses like Pecorino. Yum! Then Pine nuts and croutons for even more texture.

Or, substitute with crispy roasted chickpeas and honeyed almonds.