



## platters to share

available to order at reception  
between 12.15 - 8.30pm

### maruia produce platter

A selection of dips, salads, ferments, akaroa smoked salmon, Russian style kranisky, blackball salami and our homemade sourdough bread & ciabatta & crackers. With our selection of our favorite cheeses which include Evansdale cheese from the Otago region, the famous Kapiti blue and Whitestone Brie. These boards will vary depending on the chef choices of the day.

Size for one \$30/ size for two \$60

### plant power platter

A selection of dips, salads, vegetables, ferments, and our homemade sourdough bread & ciabatta & crackers. These boards will vary depending on the chef choices of the day.

Size for one \$25/ size for two \$50

**\*Please inform us of any allergies**

