



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, thin sliced ham, Blackball salami, and our homemade selection of bread and crackers. A 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's choices of the day.

For one \$30 / for two \$60

Plant power platter

A selection of dips, salads, fresh seasonal fruit and vegetables, ferments, our homemade selection of bread and crackers. These boards will vary depending on the chef's choices of the day.

For one \$25 / for two \$50

***Please inform us of any allergies**

