

GRAZING TABLE



Serves 20



Cheeses

[Thomas Dux double cream Camembert](#)
[Thomas Dux Persian Fetta](#)
[Thomas Dux Marinated Goats](#)
[Thomas Dux Triple Cream Brie](#) - see recipe on How to Dress a Brie
[Thomas Dux Ash Brie](#)
Blue Cheese
Cheddar
Log of Fetta
Bocconcini (threaded onto skewers with cherry tomatoes and basil)

Meats

Chorizo
Sliced salami
[Woolworths Ham Made from Australian Pork](#)
Prosciutto

Antipasto

Olives (Green and Black)
Semi sundried tomatoes
Cornichons (baby cucumbers)
Pickled onions

Dips

Hummus
Spicy capsicum dip
Spinach/Pesto dip

Breads + Crackers

Turkish bread (lightly toasted)
Sesame wheat crackers
Bread sticks
Lavosh
Sliced sourdough
Pita chips
Pretzels

Fruit + Sweets

Assorted dried fruits and nuts (almonds, pistachios etc.)
Dried orange rings
Fresh or dried figs
Grapes
[Victorian Strawberries](#)
Passionfruit
Pomegranate
Quince paste
Dark chocolate
Fresh honeycomb
Edible flowers

Vegetables

Vine or cherry tomatoes

Decorations

Whole large fruit (pineapple, papaya)
Gum leaves, passionfruit or grape vines
Flowers
Nuts in their shells

