

# SHARE PLATTERS

## **Farmers Antipasto Platter 60.0**

3 meats, 3 cheese, condiments & toasted bread

## **Farmers Antipasto Medium 40.0**

2 meats, 2 cheese, condiments & toasted bread

## **Farmers Antipasto Small 20.0**

1 meat, 1 cheese, fruit, olives & breadsticks

Selection of traditional cured meats, hard and soft cheeses, Oxenberry dried fruits, savoury pickles, preserves, toasted local bread & crisp bread sticks.

Wine Match: Extra 8.0 p/p

Sermon Tree Chardonnay

75 ml

Jack of all trades Tempranillo

75 ml

## **Gourmet Cheese Platter 45.0**

Selection of all 5 cheese styles (Italian, French and Australian) with Oxenberry fruit paste, local orchard dried fruits, Willunga natural almonds, toasted local bread & crisp bread sticks.

Wine Match Extra 9.5 p/p

Farmgate Sparkling (Chardonnay/Pinot)

60 ml

The Trailblazer (Cab. Sav.)

75 ml

The Right Nut (Moscato fortified)

40 ml

## **Gourmet Cured Meat Platter 35.0**

Selection of 5 traditional cured meats produced locally with Oxenberry's pickles and preserves, Brian's Kalamata olives, toasted local bread & crisp bread sticks.

Wine Match: Extra 9.5 p/p

Farmgate Sparkling red (Shiraz)

60 ml

Two tribes (Shiraz/Grenache)

60 ml

Star of Greece (Shiraz)

60 ml

## **Regional Dukkah Platter 17.0**

Oxenberry Farm Extra Virgin Olive Oil & sticky balsamic with Local Almonds, Dukkah, Brian's Kalamata olives & toasted local bread.