



Platters

Our platters serve 10-12 people

+Seasonal Fruit Platter DF GF V	65
+ Seafood Platter <i>smoked salmon, king prawns, fresh shucked oysters, pickled occy, panko crumbed shark bay whiting, lemon wedges, saffron aioli</i> DF GF	130
+ Seafood Platter with Crayfish	195
+ Garden Platter <i>Heirloom carrots, sugar snaps, asparagus, cherry tomato, celery, capsicum, baby Cucumbers, radish, olives, mushrooms, broccoli, house hummus, house beetroot Pesto</i> DF GF V	75
+ Antipasto Platter <i>Selection gourmet meats, local olives, house pickled vegetables, cheese, house dips crackers</i>	110
+ Cheese Platter <i>5 Quality assorted WA cheeses, fruit, nuts, quince paste, crackers</i> VE	100
+ Grazing Platter <i>Brie, cheddar, seasonal fruits and vegetable crudités, marinated vegetables, olives, nuts, house dips, crackers</i> VE	110
+ Vegan Grazing Platter <i>Cheeses, rice papers, season fruits + vegetable crudites, olives, marinated vegetables, Nuts dips, crackers</i> DF GF V	110
+ Buffaloom Platter <i>Heirloom tomatos, fresh mozzarella, marinated olives, chunky pesto, grilled zucchini mint, fetta</i> VE GF	90
+ Mexican Platter <i>spiced chicken, chipotle beans, fresh salsa, guac, sourcream, tortilla crips</i>	90
+ Three Dips Platter <i>Three house dips w assorted toasted + fresh breads + pitas</i> VE	49
+ Sweet + Savoury Platter <i>Vegan rice papers, fruits, nuts, raw bliss balls + desserts</i> DF GF V	75
+ Assorted Wrap or Sandwich or Baguette Platter x 12 <i>Non Vegetarian, Vegetarian or Vegan</i>	80
+ Vegan Rice Papers w Vegan Dipping Sauce x 20 DF GF V	65

FLOW GUIDE: V – vegan, VE – vegetarian, DF – dairy free, GF – gluten free

Salads

Our salads serve 10-12 people or can be served in individual bamboo boats

+ Moroccan Pearl CousCous w Roasted Pumpkin Salad Persian Fetta and Avo	60
+ Thai Beef Salad w Chilli Lime Dressing DF	68
+ Quinoa and Cranberry Salad DF GF V	60
+ Vibrant Green Super Salad w Honey Mustard Onion Dressing DF GF V	60
+ Honeyed Greek Lamb Meat Balls w Greek Salad House Hommus + Tzatziki GF	68
+ Indian Spiced Roasted Caulifower Salad w pomegranate and cashews DF GF V	60
+ Mexican Spiced Chicken w Brown Rice and Pineapple salsa GF DF	60
+ Coconut- Quinoa Kale Slaw with Vegan Ailoi + Slivered Almonds DF GF V	60
+ Vegan Crisp Caesar Salad w Crispy Capers + Creamy Green Ranch Dressing DF GF V	60
+ Crisp Caesar Salad w Crispy Capers + Paoched Chicken	68
+ Black Bean + Avo Salad w Vegan Aioli + Spiced Nuts DF GF V	60
+ Sundown Carrot + Grilled Corn Salad w Black Beans DF GF V	60
+ Lemony Raw Beet + Quinoa Salad w Pistachios Green Olives + Lemon Garlic Dressing DF GF V	60
+ Creamy Brussels Sprout Slaw DF GF V	60
+ Balsamic-Roasted Plums w Spinach + Goat Cheese (seasonal) GF	60
+ Charred Greens w Almonds + Persian Fetta VE GF	60
+ Charred Chilli Praws w Watermelon Salsa GF	68
+ Nasi Goreng w House Sambal DF GF VE	60
+ Add shredded chicked or lamb to any salad	10
+ Add king prawns to any salad	18

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Canapes

+ Mini Beet Pesto & Whipped Fetta Crostinis VE	\$3 per piece
+ Mini Smoked Salmon & Ricotta Tarts	\$3 p/p
+ Mini Roasted Pumpkin and Fetta Tarts VE	\$3 p/p
+ Coconut King Prawns Skewers w Lime Aioli 2 per serve GF	\$5.5
+ Moroccan Chicken Skewers GF	\$ 4
+ French Onion French Lamb Cutlet GF DF	\$ 5 p/p
+ Mediterranean Skewers VE GF	\$3.5 p/p
+ Mini Sweet Potato Fritters w smashed Avo V DF	\$4 p/p
+ Mini Fresh Fish Tacos w House Aioli	\$6 p/p
+ Mini Pulled Pork Sliders w Slaw	\$6 p/p
+ Mini Wagyu Beef Burgers Vintage Cheddar Caramalised Onion Rocket	\$6 p/p
+ Fresh Shucked Oysters GF DF	\$3.5 p/p
+ Caramelised Onion + Mushroom Frittata VE	\$4 p/p
+ Prosciutto Wrapped Asparagus GF DF	\$2.5 p/p
+ Vegan Sausage Rolls V	\$3 p/p
+ Panko Crumbed Shark Bay Whiting Strips	\$6 p/p
+ Halumi Skewers w Basil Pesto VE GF	\$4 p/p
+ Thai Fish Cakes w Chilli Lime Dressing DF	\$ 3.5 p/p
+ Smoked Salmon Crostini w Cucumber + Pear Pickel	\$3.5 p/p
+ Proscuito + Ricotta Tarts w Prawn	\$4.5 p/p
+ Mini Bruschetta w Artichoke + Roasted Tommies	\$ 3 p/p
+ Honeydew Melon Prosciutto + Bocconici Skewers GF	\$2.5 p/p

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Breakfast

- + Fresh Fruit Platter
- + Coconut Chai Jars
with coconut yoghurt, berries and GF house granola (gluten and dairy free) vegan
- + Mini Smashed Avo
On sourdough w beet pesto and Persian fetta
- + Mini Smashed Butternut
on sourdough w haloumi and sage butter

- + Mini Bacon + Avo Sliders w ailoi

- + GF Banana Bread w Mapled Mascarpone

- + Savoury Breakfast Muffins - Pumpkin & Fetta

- + Sweet Breakfast Muffins - Raspberry

- + Breakfast Smoothie
banana, avocado, medjool dates, baby spinach, apple, cucumber, filtered water

- + Mini Breakfast Frittata
 1. W roasted pumpkin, zucchini, eggplant, caramelised onion
 2. W bacon, mushrooms, tomatos and Thyme

- + Mini Waffles
W berries, couli, raw choc macadamia sauce (gluten free and vegan)

Pricing

3 choices \$21 p/h

4 choices \$27 p/h

5 choices \$33 p/h

6 choices \$39 p/h

Acari Bowls

W granola, coconut chips, nibs + seasonal fruits (vegan + gluten free) 16 each



GRAZING

Our grazing platters and tables are created with a mix of high quality local cheeses, nuts, chocolate, fresh fruits + dried fruits, breads, olives, crackers + antipasti style foods – which may vary subject to what is in season.

Our tables can be tailored specifically to your event.

We are also happy to cater for any specific dietary requirements or allergies.

OUR GRAZES

Light Graze 17 per head

Lovely Graze 24 per head

Lavish Graze 32 per head

ADDITIONS

We are also more than happy to add any of the following to your graze. Simply ask us about pricing.

Oysters, Prawns, Pickled Octopus, Crab, Smoked Salmon, Crayfish, Beetroot Crostinis, Mini Sweet Potato Fritters, Mini Pumpkin + Haloumi Tarts, Falafels, Rice Papers, Pulled Lamb or Pork Sliders, Stekkas, Vegan
Options available

Each graze includes a Flow co-ordinator to come to your event and set up your table. This usually takes between 1-3 hours depending on size, allowing you to spend more time relaxing and getting ready for your event.

Ideally your table will be provided in a cool area, away from direct sunlight. Aircon is recommended in Summer time.

We do travel outside of Geraldton, travel fees apply.

Our prices do not include GST.

Minimum 15 people for grazing table



Dessert Tables

16 per head – choice of 4 dessert canapes

21 per head – choice of 5 dessert canapes

26 per head – choice of 6 dessert canapes

Profiteroles – filled with vanilla custard + dripped in chocolate

Cup Cakes – vanilla or chocolate - **V GF DF**

Caramel Slice - **V GF DF**

Mini Cheesecake Cups – strawberry, passionfruit or lemon - **V GF DF**

Cheesecake filled Strawberries **V GF DF**

Chocolate Dipped Strawberries rolled in Pistachios **V GF DF**

Mini Passionfruit Cream + Berry Pavlovas **GF**

Chocolate Brownie – **GF**

Chocolate/Peanut Butter Brownie – **GF**

Choc Raspberry Brownie – **GF**

Melting Moments – **V GF DF**

Mini Lemon Meringue Jars **GF**

Raw Bliss Balls – salted caramel, choc mint, cherry ripe - **V GF DF**

Raw Peanut Butter Slice - **V GF DF**

Raw Snicker Bites – **V GF DF**

Raw Lemon Berry Slice – **V GF DF**

Raw Choc Mint Slice – **V GF DF**

Fresh Seasonal Fruits – **V GF DF**

Our desserts are also available for a singular serving size. Simply contact us for pricing.