



SORELLA

CURED MEATS

Salame Finocchiona - Garlic & Fennel Infused Free Range Salame
Sopressa milano - Red Wine & Pepper Infused Free Range Salame
Salame Casareccio - Home Style Small Free-Range Salame
Salsicca Sarda - Sardinian Style Thick Cut Free Range Salame
Cacciatorini - Small Rustic Free-Range Salame
Prosciutto - Cured & Aged Pork Loin
Sobrasada - Paprika Infused Spreadable Chorizo
Nduja - Spreadable Spicy Salame

OLIVES AND VEGETABLES

Mixed Australian Olives
Garlic and chilli olives
Green Sicilian olives w lemon and garlic
Oven roasted marinated peppers
Grilled zucchini
Asparagus w chilli and lemon olive oil
Heirloom tomatoes w caramelised balsamic
Marinated artichokes
Housemade semi dried tomatoes

CHEESES AND DIPS

Handmade fior di latte
Smoked Feta
Brie / Camembert
Artichoke, lemon and pecorino dip
Organic olive oil and balsamic
Semi dried tomato pesto
Garlic dip
Basil and pine nut pesto

BREADS AND BISCUITS

Ciabatta
Olive sourdough
Baguette
Grissini
Fig and walnut crackers

Minimum catering of 30 people | Set-up & clearing fee: \$150
Delivery charge: POA | Staffing [if required] : POA

Light Grazing	\$18.00 per person
Moderate Grazing	\$25.00 per person
Substantial Grazing	\$33.00 per person

Please note, the price is inclusive of wooden cutlery, napkins and palm leaf plates.
Table styling and decorative items are included in the package.

OUR PRODUCE

Cured meats are supplied by Salumi Australia and are made from the finest free-range Australian pork
Italian cheeses are local and hand made or imported from Italy
Artisan breads by Crust & Co
Our olives and pickled vegetables are imported from Italy, house made or locally sourced
Our fresh produce is locally sourced

GRAZE WITH SORELLA

FRESH PRODUCE, MEATS AND PRODUCTS ARE ETHICALLY AND LOCALLY SOURCED BY AUSTRALIAN BUSINESSES. MEAT AND SMALL GOODS ARE FROM FREE-RANGE AND GRASS-FED ANIMALS AND WE USE ORGANIC PRODUCE AS MUCH AS WE CAN. THESE SUPPLIERS ARE SPECIFICALLY CHOSEN BY SORELLA FOR THEIR ETHICAL, FREE RANGE AND SUSTAINABLE PRACTICES. THE ONLY IMPORTED GOODS WE USE ARE TRADITIONAL ITALIAN INGREDIENTS FROM ITALY WHICH ARE OF THE FINEST QUALITY.

