















Dive into the deli

Amazing Grazing



The Platter of all Platters. **Amazing Grazing** is the perfect platter for entertaining guests. Filled with the perfect flavour combination of Red Rock Deli products, fresh produce, cheese and deli items, you'll be the host with the most.

SHOPPING LIST

FRESH PRODUCE

- Thyme 
- Rosemary 
- Cherry Tomatoes 
- Dutch Carrots 
- Baby Cucumbers 
- Strawberries 
- Raspberries 
- Blueberries 
- Green Kiwifruit 
- Medjool Dates 
- Red Seedless Grapes 
- Sugar Snap Peas 

MEAT

- Hungarian Salami 
- Bresaola 

DELI

- Sliced Prosciutto 
- Baby Bell Peppers with Cream Cheese 

DAIRY

- Red Rock Deli - Roasted Red Capsicum, Pecorino, Cashews and Basil Dip 
- Camembert Cheese 
- Spanish Manchego 
- Wensleydale & Cranberries Waxed Cheese 

BISCUITS

- Red Rock Deli - Deli Style Crackers Sweet Chilli & Sour Cream 
- Red Rock Deli - Gourmet Crackers Murray River Pink Salt & Black Pepper 

SNACKS

- Red Rock Deli - Chef Series Braised Beef Brisket With Caramelised Onion 
- Red Rock Deli - Sweet Honey & Sea Salt Roasted Peanuts 

CONFECTIONERY

- Chocolate Coated Almonds 
- Lindt Excellence OrangeDark Chocolate Block 

HOW TO MAKE

- 1 Grab a long platter (however any shape will work)
- 2 Put dip into a bowl and place in a corner
- 3 Scatter Gourmet Crackers around bowl
- 4 Place roasted peanuts into a small bowl next to dip
- 5 Put potato chips in a large bowl next to peanuts
- 6 Next to potato chips, place peppers in a small bowl
- 7 At the end of the platter in a large bowl, place Deli Style Crackers
- 8 Add blueberries into a bowl near the peppers
- 9 In a smaller bowl, add more Deli Style Crackers
- 10 Use remaining pack to fill spaces
- 11 Next to the dip, add sugar snap peas and whole carrots
- 12 Add a bowl of tomatoes next to chips
- 13 In the corner, arrange the deli meats
- 14 Add camembert next to the meats with a sprig of thyme
- 15 On the other side of the cheese, place cucumber slices
- 16 Fill remaining space with Manchego, add rosemary on top
- 17 Place Wensleydale next to the Manchego
- 18 Add toothpicks
- 19 Place grapes in one corner
- 20 Add some dates next to blueberries
- 21 In final corner, add strawberries and raspberries
- 22 Add kiwifruit in halves
- 23 Arrange chocolates to fill the final corner



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Seasonal Sensations

Enjoy this sensational platter at home with family or friends for a relaxing afternoon in the sun. A delicious selection of Red Rock Deli chips, crackers, nuts and dips to tempt the tastebuds.

SHOPPING LIST

FRESH PRODUCE

- Figs
- Baby Cucumbers
- Radish
- Red Seedless Grapes



MEAT & SEAFOOD

- Tasmanian Cold Smoked Salmon
- Mild Salami



DAIRY

- Red Rock Deli - Balsamic Beetroot, Feta & Cashew Dip
- Red Rock Deli - Basil Pesto Pecorino & Cashews Dip
- Goats Cheese
- Australian Blue Vein Cheese



BISCUITS

- Red Rock Deli - Deli Style Crackers Honey Soy Chicken
- Red Rock Deli - Gourmet Crackers Murray River Pink Salt & Black Pepper



SNACKS

- Red Rock Deli - Lime & Black Pepper Potato Chips
- Red Rock Deli - Sweet Honey & Sea Salt Roasted Peanuts



PANTRY

- Caper Berries



HOW TO MAKE

- 1 Grab a long platter (however any shape will work)
- 2 Put dip into a bowl and place off-centre
- 3 Scatter Gourmet Crackers next to dip in corner
- 4 Add potato chips into a larger bowl, place in corner
- 5 On opposite side of board, place the other dip into a small bowl
- 6 Place roasted peanuts into a bowl in a corner
- 7 Lay some baking paper down
- 8 Scatter Deli Style Crackers on it
- 9 Next to crackers in a small bowl, add goats cheese
- 10 Place smoked salmon next to the cheese
- 11 On the other side, add a bunch of grapes
- 12 Fill edge gaps with salami slices
- 13 In the centre, place blue vein cheese
- 14 Scatter some caper berries next to cheese
- 15 Fill other spaces with thinly sliced radish
- 16 Add strips of cucumbers next to dip
- 17 Fill empty sections with figs



Afternoon Delights



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Afternoon Delights

Ready to entertain any day of the week. **Afternoon Delights** makes afternoons worth stopping for to enjoy every bite of indulgence with Red Rock Deli products, deli olives, cured meat and fresh produce.

SHOPPING LIST

FRESH PRODUCE

Figs



Strawberries



Basil Leaves



DELI

Mediterranean Olives



Mild Salami



DAIRY

Red Rock Deli - Roasted Red Capsicum, Pecorino, Cashews and Basil Dip



Spanish Manchego



BISCUITS

Red Rock Deli - Gourmet Crackers Sundried Tomato & Italian Herbs



SNACKS

Red Rock Deli - Dijon Mustard & Honey Limited Edition Potato Chips



Red Rock Deli - Sweet Honey & Sea Salt Roasted Peanuts



HOW TO MAKE

- 1 Grab a round platter (however any shape will work)
- 2 Put dip into a bowl and place off-centre, add basil leaves on top
- 3 Scatter Gourmet Crackers around dip
- 4 Place roasted peanuts into a small bowl next to crackers
- 5 Put potato chips in a larger bowl to the side
- 6 Next to potato chips, place cheddar
- 7 Put the olives into a small bowl on opposite side
- 8 Scatter strawberries around it
- 9 Add slices of salami next to strawberries
- 10 Fill empty sections with figs